

# PEPPERMINT HOT COCOA BOMBS

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## Ingredients:

- 3 ceramic mugs
- 1/4 cup milk chocolate chips
- 1/4 cup crushed peppermints
- 2" diameter spherical mold
- 3/4 cup milk chocolate chips
- 1/8 cup crushed peppermints
- 3 tablespoons cocoa powder
- 4 cups of piping hot milk



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## Instructions:

- On a small microwave-safe plate, melt chocolate in 30-second increments in the microwave until completely melted.
- On a separate small plate, place crushed peppermints.
- Press mug rim onto melted chocolate, covering the entire circumference of the edge.
- Roll mug rim with chocolate on the plate with crushed peppermints to attach to rim
- Spoon a tablespoon of chocolate in each mold.
- Using the spoon's back, spread the chocolate up all sides of the mold, making sure it reaches the mold's top.
- Freeze for 15 minutes or refrigerate for 30 minutes
- Carefully remove chocolate from mold.
- Taking one 1/2 of the sphere, place it, hollow side down, on a warmed ceramic until the edges of the sphere half begin to melt.
- Fill with 1 tablespoon of hot chocolate mix, 5 mini marshmallows, and 1-2 teaspoons of crushed peppermint
- Quickly work to place a second sphere half on a plate to melt the edges slightly and place on top of the filled half.
- Using the back of a slightly warmed metal spoon, smooth the chocolate's seam, making sure that there are no holes.
- Place back in refrigerator or freezer for 5 additional minutes to finish setting.
- When ready to enjoy, place the cocoa bomb in 10 ounces of piping hot milk, enjoy the show, and use a spoon to mix up up the chocolate and marshmallows for your cozy cup,