

Hot Chocolate Bombs

Supplies:

- Chocolate (Provided)
- One packet of hot chocolate powder (Provided)
- One half-sphere mold (Provided)
- A microwave
- A microwave-safe bowl and plate • A spoon



Instructions:

1. Cut or break the chocolate bars into pieces roughly the size of a chocolate chip.
2. Put half the chocolate pieces in a microwave-safe bowl, and microwave for 5 seconds. Remove the bowl from the microwave and stir. Then, microwave for 5 more seconds, and stir again. Continue until the chocolate is smooth and spreadable. Do not overheat; you want it to be just barely melted. If the chocolate is overheated it becomes solid and crumbly, and cannot be used.
3. Use a spoon to cover the insides of the mold with melted chocolate. Make sure you have a thick layer so the chocolate doesn't break.
4. Put the mold in the freezer to set for 20 minutes.
5. Carefully remove the chocolate half from the mold by pushing gently on the 5 outside bottom of the sphere and bending the mold inside out.
6. Repeat steps 2-5 with the rest of the chocolate pieces to create the other half of your chocolate sphere.
7. Microwave an empty microwave-safe plate for 60 seconds. Then, put the halves of the chocolate sphere on the plate with the edges facing down. Keep them there until the edges are melted and smooth.
8. Put a scoop of hot chocolate powder in each half of the shell. To avoid making a mess, do not overfill.
9. Holding them over a plate or sink to catch any loose powder, push the two sides of the sphere gently together.
10. To use the hot chocolate bomb, drop it in an 8 oz. mug of hot water or milk, let it melt, and stir!