THE OKLAHOMA HOMESTEADER

REDISCOVERING THE SIMPLE JOYS OF HOMESTEADING

Christmas Hot Cocoa Bombs

Ingredients:
• 10 oz Ghirardelli milk chocolate melting wafers
• 6 tablespoons hot cocoa mix
• 1 cup mini marshmallows
• 2 oz Ghirardelli white chocolate melting wafers
• 2 teaspoons Christmas themed sprinkles
• 8 cups hot milk (for serving)

Instructions:
1. Melt the milk chocolate in a microwave-safe bowl as directed on the package. Stir until smooth.
2. Place silicone mold on a baking sheet. Spoon 1 tbsp melted chocolate into each well, spreading up the sides evenly. Pour out excess.
3. Chill in the fridge for 10 minutes.
4. Remove and gently pop out the chocolate shells.
5. Warm a plate and use it to melt edges of one shell half to smooth.
6. Fill half with 1 tbsp cocoa mix and 6-8 mini marshmallows.
7. Melt the other half slightly and seal the two halves together.
8. Melt white chocolate and drizzle over the top. Decorate with sprinkles.
9. To serve: place one bomb in a mug, pour hot milk over, and stir.