



DIY Cocoa Bomb Kit

Included: Chocolate shells
 Marshmallows
 Hot cocoa mix
 Sprinkles
 Bag of melting chocolate

These can get a bit messy, if you have plastic wrap or a food storage bag put it down to protect your workspace.

1. Melt your bagged chocolate pieces in the microwave in 30 second increments on a defrost setting until your chocolate melts. Take it out between melting sessions once it starts to melt and squish it a bit to make sure the chocolate melts evenly.
2. Cut a very small piece of the bag off, at the tip. The smaller the hole, the easier it is to work with the chocolate. If you cut it too small and can't get the chocolate out, just cut a bit bigger.
3. Find which of the chocolate shells lays nicely on your surface, without falling to the side. Use that as your base. Open one of the chocolate mix containers and pour it inside the shell.
4. Open one of the marshmallow containers and squish as many as you can fit onto the half shell. Try not to let them overflow the shell, as we need to put chocolate around the edge.
5. Once you have your mix and marshmallows in the half shell, pick it up and use the melted chocolate to make a ring of chocolate around the edge of the shell. Still holding that half, pick up the other half shell and place it over the marshmallow and set it carefully on the bottom half. Try to line them up as closely as possible.
6. Let the chocolate harden a little while still holding the shells together. If you see any holes or gaps, use a small bit of melted chocolate to seal them.
7. Gently put your cocoa bomb on the workspace, and drizzle a small amount of chocolate on top. Quickly add your sprinkles to the chocolate.
8. That's it! Let it dry and you've got a cocoa bomb!

Helpful tips:

1. When squishing the marshmallows inside the bottom shell, they can get a little puffy. It's ok for them to be piled higher than the edge of the shell, they just can't be over the edges.
2. Use the chocolate sparingly when sealing the bomb. That is the weakest point of the bomb, and it's natural to want to seal it up tight but remember: If you want that 'POP!' of marshmallows and cocoa to come spilling out when you add hot liquid, the seal needs to be able to quickly melt. Keep it thin.
3. These will keep for a few days opened and at room temperature, but if you put it in a bag or container it will keep for 3 weeks.