

Easy Hot Cocoa Bombs

Courtesy of: www.thebetterhomelife.com

Ingredients:

- Dark chocolate or milk chocolate chips
- Freeze dried mini marshmallows
- Crushed candy canes (optional)
- Pirouline creme filled wafers (optional)

Instructions:

Preheat the oven to 250 degrees F. Fill the silicone mini muffin pan with the chocolate chips of your choice. Fill each cup level to the top with chips.

Put the pan in the oven and bake for 8 minutes. Remove the pan and top each cup with mini marshmallows or crushed candy cane bits. Add both candy and marshmallows if desired. Press down slightly with the back of a spoon so the marshmallows and candy stick to the chocolate before it hardens.

Wait about 10 minutes, then press a Pirouline creme filled wafer into each cup. If the chocolate is still too melted to hold it in place, wait a few more minutes to insert the wafers.

Wait for the chocolate to harden, approximately 8-10 hours depending on the temperature of your home. You can speed up the cooling by placing the pan in the refrigerator or freezer, however your chocolate may turn slightly white on the surface. This will not harm the hot cocoa or change the flavor, but it may not look as nice.

Once hardened. Push up on the bottom of each cup to remove the hot cocoa bombs. They come out very easy.

Bag each bomb in a food grade plastic bag with a twist tie closure.

How to serve hot cocoa bombs:

To serve: Mix each bomb in 6-8 ounces of warm milk until fully melted. Use a spoon or the wafer handle to stir.