

Clifford

The Big Red Dog

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FEBRUARY 1ST!

CLIFFORD'S HOLIDAY HOT COCOA BOMBS



SUPPLIES & INGREDIENTS

- 12 ounces red melting chocolate
- 6 tablespoons hot cocoa mix
- 1 cup mini marshmallows
- Sprinkles, for decorating
- 6 cups of milk
- 6-Sphere Silicone Mold (Makes 3 Hot Cocoa Bombs)

DIRECTIONS

- Add the chocolate chips to a microwave safe bowl. Microwave on high, stopping to stir the melting chocolate every 30 seconds until smooth.
- Add a heaping spoonful of the melted chocolate to each of the six chocolate sphere molds. Use a spoon to spread the chocolate up the sides of each mold. Make sure the entire inside of each mold is evenly coated with chocolate.
- Freeze the chocolate for 10 minutes, or until firm. Once firm, remove the chocolate from the mold, placing them on parchment paper.
- Fill 3 of the halves with 2 tablespoons of cocoa mix and 1 tablespoon of mini marshmallows; add sprinkles if you'd like.
- Heat a small plate in the microwave for a few seconds, then place a chocolate sphere half on the plate until the rim melts a tiny bit. The melted chocolate will act as glue to seal the sphere shut when it is placed atop a cocoa-filled sphere half. Since the halves may not sit completely flush, you may need the help of a warmed metal spoon to help each sphere close.
- Decorate with any extra melted chocolate, sprinkles, and other candies. Don't forget the dog bone candy topper!
- To make hot chocolate, add a cocoa bomb into a mug. Pour 1½ cups of hot milk over the cocoa bomb, stir, and enjoy!

Courtesy of MomTheMagnificent.com

