

INSTRUCTIONS (continued)

4. Brush the chocolate evenly over bottom and up the sides of each cavity. Use flat side of spatula to smooth edges across the tops.
5. Refrigerate 5 minutes.
6. Rinse out bowl and repeat steps 1 to 4.
7. Refrigerate 15 minutes, until chocolate has set.
8. Carefully pop chocolate shells out of mold; place on parchment paper.
9. Fill half of the chocolate shells with 1 heaping tablespoon each of hot cocoa mix, white chocolate chips and colored mini marshmallows.
10. Heat a microwave safe plate in microwave for 1 minute or until very warm.
11. Place open side of each remaining shell down onto warm plate to soften edges.
12. Press each top shell down gently onto a filled bottom shell, fitting halves together to seal and make round cocoa bombs.
13. Use brush dipped in melted chocolate to smooth out the seam, if necessary.
14. Thoroughly clean bowl. Fill with ½ cup white chocolate baking chips.
15. Microwave 30 seconds at 50% power and stir. Repeat until chips are just melted. Allow to cool down some.
16. Dip a spoon into melted mixture and drizzle over each chocolate bomb; sprinkle with colored sprinkles, to decorate.
17. Refrigerate cocoa bombs until ready to serve.

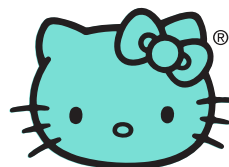
To serve: Place one cocoa bomb in large mug. Slowly pour steaming hot milk over the top and watch the cocoa bomb open! Stir and enjoy.

Sweet idea: Place finished hot cocoa bombs in baking cups and wrap in the gift bags, included, and celebrate any day with friends!



Handstand Kitchen®
Real Food Real Fun

HELLO KITTY®



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by Sanrio®

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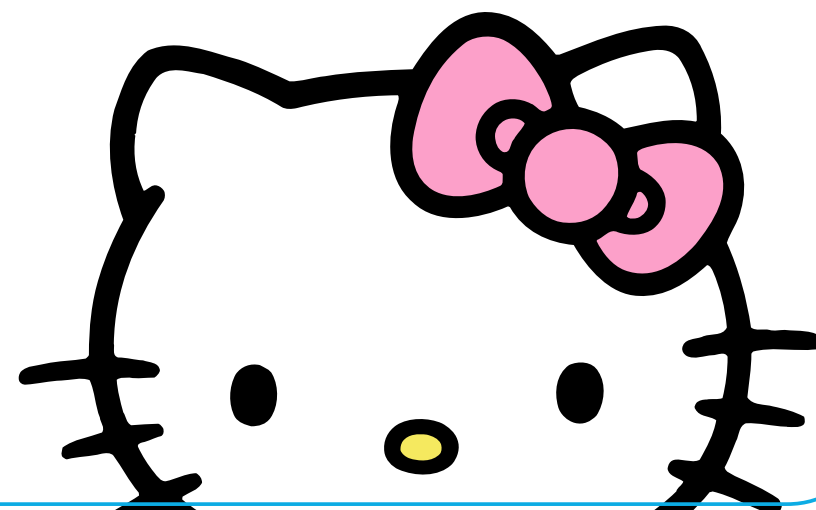
Handstand Kitchen®
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MADE IN GUANGDONG, CHINA

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MAKE YOUR OWN HOT COCOA BOMBS SET RECIPES



BACK

HELLO KITTY® CREATE HAPPINESS HOT COCOA BOMBS

MAKES 4 HELLO KITTY® HOT COCOA BOMBS

INGREDIENTS (divided for use)

- | | |
|--|------------------------------------|
| 1 cup bittersweet chocolate baking chips | 4 heaping tbsps mini marshmallows |
| 4 heaping tbsps instant hot cocoa mix | ½ cup white chocolate baking chips |
| 4 heaping tbsps mini semi-sweet chocolate baking chips | Steamed milk, for serving |

TOOLS

Handstand Kitchen® Hello Kitty® Make Your Own Hot Cocoa Bombs Set (Silicone hot cocoa bomb mold, Brush, Spatula, Baking Cups, Gift bags), Measuring cups and spoons, Microwave safe bowl, Mixing bowl, Parchment paper, Microwave safe plate, Spoon

INSTRUCTIONS

1. Place ½ cup bittersweet chocolate chips in microwave safe bowl.
2. Microwave 30 seconds at 50% power and stir. Repeat until chips are just melted.
3. Place ¾ tablespoon melted chocolate into each silicone mold cavity.
4. Brush the chocolate evenly over bottom and up the sides of each cavity. Use flat side of spatula to smooth edges across the tops.
5. Refrigerate 5 minutes.
6. Rinse bowl and repeat steps 1 to 4.
7. Refrigerate 15 minutes, until chocolate has set.
8. Carefully pop chocolate shells out of mold; place on parchment paper.
9. Fill half of the chocolate shells with 1 heaping tablespoon each of hot cocoa mix, mini chocolate chips and mini marshmallows.
10. Heat a microwave safe plate in microwave for 1 minute or until very warm.
11. Place open side of each remaining shell down onto warm plate to soften edges.
12. Press each top shell down gently onto a filled bottom shell, fitting halves together to seal and make round cocoa bombs.
13. Use brush dipped in melted chocolate to smooth out the seam, if necessary.
14. Thoroughly clean bowl. Add white chocolate chips.
15. Microwave 30 seconds at 50% power and stir. Repeat until chips are just melted. Allow to cool down some.
16. Dip a spoon into melted white chocolate and drizzle over each chocolate bomb, to decorate.
17. Refrigerate cocoa bombs until ready to serve.

Instructions continued on next page.

INSTRUCTIONS (continued)

To serve: Place one cocoa bomb in large mug. Slowly pour steaming hot milk over the top and watch the cocoa bomb open! Stir and enjoy.

Sweet idea: Spread kindness by placing finished hot cocoa bombs in baking cups and wrapping in the gift bags, included.



HELLO KITTY® SWEET SURPRISE HOT COCOA BOMBS

MAKES 4 HELLO KITTY® HOT COCOA BOMBS

INGREDIENTS (divided for use)

- | | |
|---|-----------------------------------|
| 1 cup white chocolate baking chips | 4 heaping tbsps mini marshmallows |
| 4 heaping tbsps instant hot cocoa mix | ½ cup milk chocolate baking chips |
| 4 heaping tbsps finely crushed chocolate sandwich cookies (such as Oreos) | Steamed milk, for serving |

TOOLS

Handstand Kitchen® Hello Kitty® Make Your Own Hot Cocoa Bombs Set (Silicone hot cocoa bomb mold, Brush, Spatula, Baking Cups, Gift bags), Measuring cups and spoons, Microwave safe bowl, Mixing bowl, Parchment paper, Microwave safe plate, Spoon

INSTRUCTIONS

1. Place ½ cup white chocolate baking chips in microwave safe bowl.
2. Microwave 30 seconds at 50% power and stir. Repeat until chips are just melted.
3. Place ¾ tablespoon melted chocolate into each silicone mold cavity.
4. Brush the chocolate evenly over bottom and up the sides of each cavity. Use flat side of spatula to smooth edges across the tops.
5. Refrigerate 5 minutes.
6. Rinse out bowl and repeat steps 1 to 4.
7. Refrigerate 15 minutes, until chocolate has set.
8. Carefully pop chocolate shells out of mold; place on parchment paper.
9. Fill half of the chocolate shells with 1 heaping tablespoon each of hot cocoa mix, crushed chocolate sandwich cookies and mini marshmallows.
10. Heat a microwave safe plate in microwave for 1 minute or until very warm.
11. Place open side of each remaining shell down onto warm plate to soften edges.

Instructions continued on next page.

INSTRUCTIONS (continued)

12. Press each top shell down gently onto a filled bottom shell, fitting halves together to seal and make round cocoa bombs.
13. Use brush dipped in melted chocolate to smooth out the seam, if necessary.
14. Thoroughly clean bowl. Fill with milk chocolate baking chips.
15. Microwave 30 seconds at 50% power and stir. Repeat until chips are just melted. Allow to cool down some.
16. Dip a spoon into melted chips and drizzle over each chocolate bomb; sprinkle with crushed chocolate sandwich cookies, to decorate.
17. Refrigerate cocoa bombs until ready to serve.

To serve: Place one cocoa bomb in large mug. Slowly pour steaming hot milk over the top and watch the cocoa bomb open! Stir and enjoy.

Sweet idea: Deliver a sweet surprise by placing finished hot cocoa bombs in baking cups and wrapping in the gift bags, included.



HELLO KITTY® CELEBRATE HOT COCOA BOMBS

MAKES 4 HELLO KITTY® HOT COCOA BOMBS

INGREDIENTS (divided for use)

- | | |
|--|---|
| 1 ½ cups plus 4 heaping tbsps white chocolate baking chips | 4 heaping tbsps colored mini marshmallows |
| 4 heaping tbsps instant white chocolate flavored hot cocoa mix | Colored sprinkles, for decorating |
| | Steamed milk, for serving |

TOOLS

Handstand Kitchen® Hello Kitty® Make Your Own Hot Cocoa Bombs Set (Silicone hot cocoa bomb mold, Brush, Spatula, Baking Cups, Gift bags), Measuring cups and spoons, Microwave safe bowl, Mixing bowl, Parchment paper, Microwave safe plate, Spoon

INSTRUCTIONS

1. Place ½ cup white chocolate baking chips in microwave safe bowl.
2. Microwave 30 seconds at 50% power and stir. Repeat until chips are just melted.
3. Place ¾ tablespoon melted chocolate into each silicone mold cavity.

Instructions continued on next page.