THIS PKN

Triple Hot Cocoa Bombs



Ingredients

- 1 bag dairy-free semisweet chocolate chips
- 2 cups cocoa powder
- 1 cup organic cane sugar
- Gelatin free mini marshmallows
- Sprinkles
- Mini dairy-free chocolate chips
- THIS PKN Chocolate Pecan Milk



Instructions

- Melt your semisweet chocolate in the microwave in 30 second intervals, stirring in-between, until it's completely melted.
- In a silicone sphere mold, add some sprinkles to half of them (for the top half), and then coat the inside of the mold and sides with melted chocolate. Place in the fridge for an hour to set.
- Remove your chocolate spheres from the molds. In the half that don't have sprinkles on top, mix together your cocoa powder and cane sugar & fill them mostly full with that, then add some mini chocolate chips, more sprinkles, and mini marshmallows.
- Using some leftover melted chocolate, coat the rim of the top half sphere and glue it to the bottom half. Carefully place in the fridge for another hour to set.
- 5. Boil your PKN Chocolate Pecan Milk and add it to a mug about 2/3 full.
- 6. Carefully drop in your hot cocoa bomb & watch it magically melt! Stir frequently to help dissolve the chocolate, and top with more marshmallows or sprinkles if desired!