

HOT CHOCOLATE BOMB KIT



FANCY SPRINKLES®

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Yields 3+ Bombs

DIGITAL INSTRUCTIONS



WHAT YOU NEED

- Bomb Mold
- Fancy Decorating Melts
- Fancy Edible Glitter
- Fancy Sprinkles
- Baking sheet or cutting board
- Microwave-safe plate or frying pan
- Bomb fillings [optional]: hot chocolate mix, mini marshmallows, crushed candy bars, peppermint candy, toffee bits, or chocolate chips
- Milk or milk substitute - 6oz per bomb

INSTRUCTIONS



1. Prep Tools
Place mold on a baking sheet or cutting board.



2. Prepare Fancy Decorating Melts
Heat the Decorating Melts in the microwave according to the bag instructions until smooth.



3. Create Bomb Shells
Squeeze warm Decorating Melts into each mold cavity. Spread evenly, coating right up to the edge, making sure it is thick.



4. Trim
Run the flat edge of a knife around the lip of the mold to scrape off any excess.



5. Set Bomb Shells
Place mold in the fridge or freezer until hard.



6. Repeat
Repeat Step 3 to add another layer to each shell. Place mold in the fridge or freezer until hard.



7. Remove Hot Chocolate Bombs
Slowly peel the silicone mold back from each cavity until half-shells are released.



8. Fill It Fancy
Place three half shells on a sturdy surface, add hot chocolate bomb fillings, and a dash of Edible Glitter to each.



9. Warm a Plate
Warm a plate in the microwave, or heat a frying pan. Graze the rim of an empty shell on the hot plate or pan to create a melted edge.



10. Seal Bombs
Fuse the empty shell with a filled shell to create a perfect sphere. Repeat with remaining shells. If not completely sealed, pipe warm Decorating Melts around the seam and smooth.



11. Decorate It Fancy
Drizzle warm Decorating Melts over the hot chocolate bombs and decorate with Fancy Sprinkles. Dust with Edible Glitter to create a beautiful, glittery shine.



12. Serve
Place the hot chocolate bomb in a mug, pour 6oz of hot milk of choice over the bomb and stir until dissolved.