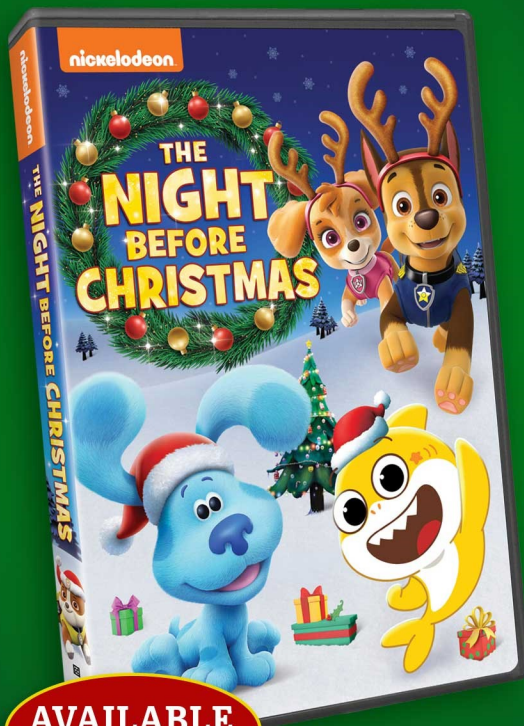




THE NIGHT BEFORE CHRISTMAS



HOT CHOCOLATE BOMBS



SUPPLIES & INGREDIENTS

- Silicone sphere molds • Orange and white candy melts • Green sprinkles • Hot chocolate mix • Small marshmallows • Milk • Wax paper • Small microwave-safe plate and bowls • Spoon

INSTRUCTIONS

1. Place orange candy melts in a microwave-safe bowl and melt them in the microwave according to package instructions.
2. Add a spoonful of the melted orange candy melts to each of the silicone molds and, working quickly, use the back of the spoon to cover the mold.
3. Place the filled molds in the freezer to harden for 20 minutes.
4. Remove molds and place them upside down on a piece of wax paper. Carefully pull back the mold to pop out each piece.
5. Warm a microwave-safe plate for 30-45 seconds in the microwave. Clean up and straighten edges of each half by placing open side of a chocolate piece on the warm plate for a few seconds, allowing the edges to melt and even out.
6. Fill half of pieces with a few spoonfuls of hot chocolate mix and marshmallows.
7. Place an empty chocolate piece on the warm plate to melt the edges again, then place it on top of a piece that has hot chocolate and marshmallows in it to form a complete sphere.
8. Melt the white candy melts in a microwave-safe bowl in the microwave according to the package instructions.
9. Use a spoon to add a decorative white drizzle on top of each hot chocolate bomb, then add green sprinkles while the white drizzle is still wet.
10. Warm a glass of milk, add a hot chocolate bomb, stir and watch for a delicious treat!

Courtesy of PopcornerReviews.com

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