

Hot Chocolate Bombs



Dry Ingredients

included in kit

semisweet chocolate chips
white sugar
salt
cocoa powder

Ingredients

1 cup and 1 tablespoon semisweet chocolate chips
1/4 cup and 3 tablespoons heavy whipping cream
1-1/4 teaspoons white sugar
1/2 teaspoon vanilla extract
1/8 teaspoon salt
2-1/2 teaspoons cocoa powder, or as needed

Directions

Combine chocolate chips, cream, and sugar in a microwave-safe dish and microwave for 1 minute. Stir and continue to microwave at 30-second intervals until chocolate chips have melted. Mix in vanilla extract and salt. Stir until well incorporated. Cover bowl and refrigerate for a minimum of 2 hours.

Scoop balls onto a parchment-lined baking sheet using a large cookie scoop. Freeze until solid, 8 hours to overnight.

Shape frozen scoops into balls and roll in cocoa powder. Store in a freezer-safe container until ready to use.

Place a frozen chocolate bomb in a cup of steaming hot milk, stir, and voila! Homemade hot chocolate in just a few minutes. Top with whipped cream, marshmallows, chocolate sprinkles, or your favorite toppings.

Recipe has been
modified to yield 6
servings.
Original recipe
available at
allrecipes.com