

# Ms. LaCava's Cocoa Bomb Recipe



## Ingredients

**4oz.** Semi-sweet chocolate baking bar

**2 Tbsp.** Your favorite cocoa

**1** Silicone Half Sphere Mold (2/14 diameter)

Sprinkles, mini marshmallows, crushed candy canes, crushed oreos, or anything else!

## Directions

1. Break up the bar into small pieces. Place in heat-proof bowl and microwave for 30 second intervals, stirring each time until chocolate is melted
2. Use a small spoon to spread a thin layer of chocolate in each mold. Spread carefully and cover as much as you can
3. Place mold in freezer for 5-10 minutes
4. Spread a second layer of chocolate in each mold, being sure to cover any holes or thin spots
5. Place in freezer until ready to fill with cocoa
6. Microwave a plate for 20 seconds and remove
7. Carefully remove chocolate spheres from mold
8. Place one sphere open side down on the warm plate. Twist carefully until you get a smooth edge
9. Fill sphere with 2 Tbsp. cocoa and any additional fillings you'd like!
10. Repeat step 8 with another sphere, and quickly press empty sphere and filled sphere together to form cocoa bomb
11. Repeat with the rest of your spheres
12. To Drink: Place cocoa bomb in large mug, heat 8oz. of milk slowly pour hot milk into your mug, stir well and enjoy!