















Recipe for Hot Choco Bombs

Hot Chocolate Bombs are totally in this winter! You can make your own, special hot mug of chocolate milk with it! Put a delicious, homemade chocolate bomb in the warm milk and enjoy! Extra fun is that the choco bombs all have a surprising filling. This way you can fill the chocolate bombs with marshmallow or other treats. Get started quickly with this super easy and fun recipe from FunCakes!

Boodschappenlijstje

	FunCakes Chocolate Melts Dark 350g F30105 €9.95		FunCakes Chocolate Melts Milk 350g F30110 €9.69
	FunCakes Chocolate Melts White 350g F30115 €9.25		FunCakes Deco Melts Light Blue 250g F25160 €4.55
	FunCakes Nonpareils Light Pink 80g F51505 €2.85		FunCakes Nonpareils White 80g F51515 €2.85
	FunCakes Micro Marshmallows 50g F51105 €3.15		FunCakes Sparkle Dust Golden Ginger F41095 €3.99
	Silikomart Silicone Mould Semisfera Ø6cm SF003 €13.79		FunCakes Decorating Bags 30cm pk/10 F85100 €3.25
	Patisse Wooden Brush 1,5cm P02420 €2.15		Wilton Dusting Brush set/2 02-0-0205 €8.45

Ingredients for Hot Choco Bombs

- [350 g FunCakes Chocolate Melts Dark Chocolate](#)
- [350 g FunCakes Chocolate Melts Milk](#)
- [350 g FunCakes Chocolate Melts White](#)
- [FunCakes Mini Marshmallows](#)
- [FunCakes Deco Melts Light Blue](#)
- [FunCakes Musket Seed Bronze](#)
- [FunCakes Musket Seed Light Pink](#)
- [FunCakes Musket Seed Gold](#)
- [FunCakes Musket Seed Pearl White](#)
- [FunCakes Mini Chocolate Rocks Milk](#)
- [FunCakes Sprakle Dust Golden Ginger](#)
- [FunCakes Fondant Decoration Snowflakes](#)
- Nesquik
- Nutella

Other supplies for Hot Choco Bombs

- [FunCakes Decorating Bags](#)
- [Wilton Powder Brushes Set/2](#)
- [Silikomart Semisfera Mould](#)
- [Patisse Wooden Brush -1,5cm](#)
- Pan
- Baking tray

Step 1: Melt the chocolate for the Hot Chocolate Bombs

Melt the FunCakes Chocolate Melts as indicated on the packaging and grease the mold with a good layer of chocolate with the aid of the baking brush and let it harden in the refrigerator. Repeat this at least 2 or 3 times until you have a solid chocolate layer. Do this with all 3 flavors melts.

Step 2: Fill the Hot Chocolate Bombs

Put a pan on the fire with a small layer of water and place a metal baking tray on it. Carefully remove the half balls from the mold and carefully pull the half balls over the warm plate so that you get a nice tight adhesive edge. Make sure you don't do this with all halves right away, you have to fill the balls first before sticking the other part on it. Put some nutella in a piping bag and pipe a small tuft into half a ball, add a large scoop of nesquik and a small handful of FunCakes Mini marshmallows. Take the other half of the ball over the warm plate and place it directly on the filled half. Let this harden in the refrigerator.

Step 3: Decorate the Hot Chocolate Bombs

Of course you can decorate the Hot Chocolate Bombs according to your own wishes. If you are looking for some inspiration, you can use the following decoration tips:

Hot Chocolate Bomb Dark Chocolate: With the large brush you powder some balls with the FunCakes Edible Gloss Powder Ginger Gold and drizzle some dark chocolate on top. Decorate immediately with pink, bronze and gold musket. Let harden in the refrigerator.

Hot Chocolate Bomb Milk: Cover the entire outside of the ball with melted chocolate and roll it through the FunCakes Mini Chocolate Rocks Milk. Let harden in the refrigerator.

Hot Chocolate Bomb White: Melt some blue FunCakes Deco Melts as indicated on the packaging and drizzle this over the balls. Decorate immediately with bronze and mother-of-pearl musket. Stick a snowflake on the ball with some melts. Let it stiffen in the fridge.