

# Make the bomb Drink the bomb Post the bomb

BOOM

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# How to make a chocolate bomb:



## Step 1: Get crazy creative

Heat 6.5oz of melting milk chocolate in a microwave-safe bowl on high for 30 seconds. Stir. Melt for an extra 15 seconds. Stir again. Repeat until smooth and pourable. Don't overheat.

## Step 2: Spread the love

Place 1/2-tbsp melted chocolate in each of the molds. Using the back of a spoon, coat a thin layer of chocolate along the inside of each mold, to the top rim. Ensure the chocolate is thick enough. Keep unused chocolate to help seal bombs. Let rest for 5 mins then refrigerate on a metal tray for 30 minutes.

## Step 3: This is da bomb

Remove molds from fridge. Gently and slowly remove each of the chocolate shell halves. Don't rush the process or the bomb will crack like a crater.

## Step 4: Make it extra

Set aside half (6) of the half-shells for tops. Fill remaining (6) half-shells with 2-tsp each of Total Indulgence Hot Chocolate powder. Add your choice of crazy fixins. Don't overfill.

## Step 5: Play matchmaker

Heat an empty microwave-safe plate on high for 60 seconds. Use oven mitts! Place unfilled shell tops (6) face down on the hot plate for a few seconds so edge melts. Place atop the filled shell bottoms. Hold shell halves together for ~ 10 seconds. Melted chocolate or a tablespoon heated in hot water will improve the seal. Let rest before decorating.

## Step 6: Chef's Kiss

Melt the pink chocolate drizzle in microwave-safe dish, stirring every 15 seconds. Drizzle over the sealed bombs. Add awesomeness by bedazzling it with your fave fixins.

## Step 7: Bombs away

Drop the bomb in a mug, fill it with 12-14oz of steaming hot milk, take a sip.... And have your tastebuds go **BOOM**.

## Step 8: Enter to win

Put your bomb on the dot com and tag us for chances to win crazy prizes @Crazycups #CrazyCupsBombs

