

TOTAL INDULGENCE HOT CHOCOLATE BOMBS DIY KIT

Crazy Cups Total Indulgence provides everything you need to make devastatingly delicious hot chocolate bombs.

INSTRUCTIONS

Step 1: MELT IT

Add 10oz of melting milk chocolate to a heatproof measuring cup, and melt using your microwave. Microwave on high for 30 seconds, stir, and place back in microwave for an additional 15 seconds, remove and stir again. Repeat until chocolate is liquid smooth and can be poured. Do not overheat, or else you will need to start with a fresh batch of chocolate.

Step 2: MOLD IT

Use the back of a tablespoon or a pastry brush to paint melted chocolate around the entire inside of the mold, right up to the top edges of each. To ensure the chocolate is thick enough to form a shell, paint one layer on the inside of each mold, let sit for 5 minutes, then paint a second layer. Place molds on a metal tray and refrigerate for 30 minutes so the chocolate sets inside the molds. Reserve unused chocolate to help seal bombs.

Step 3: SHAPE IT

Remove your molds from the fridge, turn them over, gently remove each of the chocolate shells and place each one back on your metal tray. Start with one edge and working your way across the mold. Take your time – rushing this can crack the shells.

Step 4: FILL IT

Fill six of your chocolate shells with two teaspoons of Total Indulgence hot chocolate powder, and your choice of fixins. Marshmallows? Sprinkles? Party confetti? Pink chocolate? All of the above? Why not? We love mixing it up! Just make sure you don't over-fill the mold, the top needs to fit on with forcing it down.

Step 5: SEAL IT

Once you've filled six shells, microwave an oven-safe plate on high for a minute, so it's hot enough to melt chocolate. Remove it from the microwave using an oven mitt, and place on your counter. Place unfilled shell face down on hot plate for a few seconds so that the edge melts, then place on top of filled shell to seal it. Hold the two shells together for ~10 seconds until they are melted together. If there are any gaps, seal them using a bit of melted chocolate from the hot plate, or heat a tablespoon in hot water and use it to help seal the gap.

Step 6: DECORATE IT

Once your bombs are complete, the sky's the limit in terms of decoration. Melt the pink chocolate drizzle in separate microwave-safe cup or ramekin, stirring every 15 seconds with popsicle sticks. When melted, drizzle melted chocolate over the top of the sealed bombs, and finish with your fixins of choice.

Step 7: BOMBS AWAY

To enjoy your Totally Indulgent hot chocolate bomb, place your bomb in the bottom of a heatproof mug, and add 12 – 14 oz steaming hot milk on top, stir and enjoy!

Total Indulgence Hot Chocolate Bombs make a beautiful, delicious gift. Just remember to pack them carefully so they don't crack in transit.

Visit our website for a photo tutorial and more tips and tricks:
www.crazycups.com/chocolatebombs

**Make the Bomb. Drink the Bomb.
Tastebuds go BOOM.**

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