



# Easy Homemade Hot Chocolate Bombs Recipe

## My First Chocolate Bomb

I made my first hot chocolate bomb for my grandson, Leo. I was so nervous. I thought the chocolate would never melt right. But it did. His eyes got so wide when that bomb melted in his mug. I still laugh at that.

It is a little project, but a fun one. You get to play with chocolate. That is the best part. It matters because you are making a little bit of magic. You are turning a simple drink into a surprise.

## Getting Your Chocolate Just Right

Melting the chocolate is the most important step. Do not rush it. Use

that 50% power on your microwave. Stir it a lot. If you see a few lumps, do not worry. Just keep stirring. The warmth of the bowl will melt them.

If the chocolate gets too hot, it will be grainy. We do not want that. We want it smooth and shiny. Fun fact: Stirring chocolate helps it cool evenly. This keeps it nice and smooth for your mold.

## Building Your Chocolate Shell

You must be patient here. Brush that chocolate up the sides of the mold. Do it twice. This makes a strong little home for your cocoa mix. Then, pop it in the freezer. It sets fast in there.

Work on one half-shell at a time for sealing. The chocolate hardens quickly. I learned this the hard way. I had to re-melt my chocolate twice. What is your favorite part of this process? Is it filling them or sealing them?

## The Best Part: The Fillings

Now for the fun. Spoon in your hot chocolate mix. Then add the mini marshmallows. I always add a few extra. Why not? It is your little treat. Does not that smell amazing? That sweet cocoa powder is just wonderful.

This is where you can be an artist. You could use a flavored cocoa mix. Or add a pinch of cinnamon. What would you put inside your bomb? Tell me your dream filling in the comments.

## Sealing and Decorating

Use that piping bag to seal the two halves. It is like glue for your

chocolate ball. Then, roll it in sprinkles while the seam is still sticky. The sprinkles hide any little mistakes. It makes it look pretty.

This part matters because it is about joy. Making food look happy is a gift. It shows you care. The drizzle on top is the final touch. It says, I made this just for you.

## **The Big Finale in a Mug**

Heat up your milk. Pour it right over the bomb in your mug. Watch it crack open. The marshmallows will bob to the top. Give it a good stir. Suddenly, you have a rich, creamy hot chocolate.

It is a small thing that feels so special. It turns an ordinary afternoon into a tiny celebration. Did you try this? Come back and tell me how your bombs turned out. I would love to hear your story.

See also [Raspberry Bourbon Summer Smash](#)



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### Ingredients:

Ingredient	Amount	Notes
Chocolate (morsels or chopped)	1 cup	
Hot chocolate mix	1/2 cup	
Mini marshmallows	1/2 cup	
Decorations		As desired

### My Cozy Hot Chocolate Bombs

Oh, these little chocolate shells are pure magic. I remember making them with my grandson last winter. His eyes got so wide when we poured the hot milk over one. The bomb cracked open, and a cloud of marshmallows floated up. He said it was like a science experiment you can drink. I still laugh at that. It's a simple project, but it feels so special. Let's make some cozy magic together.

- **Cook Time:** 0 mins
- **Total Time:** 25 mins
- **Yield:** 6 servings
- **Category:** Drink, Dessert

### Step 1: Melt the Chocolate

First, we need to melt our chocolate. Put the chocolate chips in a microwave-safe bowl. Heat them for 30 seconds at half power. Stir them well, then heat for another 30 seconds. Keep doing this until it's mostly smooth. (My hard-learned tip: Don't rush this part! Burnt chocolate is a sad thing.) A few lumps are okay. They will melt as you stir.



## **Step 2: Create the Shells**

Now, take your silicone mold. Spoon about two teaspoons of chocolate into each little cup. Use the back of your spoon to paint the chocolate up the sides. We are making a little chocolate bowl. Try to make the layer nice and even. This will be our bomb's shell.

## **Step 3: Chill the Mold**

Pop the whole mold into the freezer. Let it sit for about five to ten minutes. This helps the chocolate get nice and firm. While you wait, you can get your fillings ready. Doesn't that hot chocolate mix smell amazing? It reminds me of snowy mornings.

## **Step 4: Second Chocolate Coat**

Time for a second chocolate coat. This makes our shells strong. Spoon another teaspoon of chocolate into each cup. Brush it up the sides again. Work on one shell at a time. The chocolate can get hard if you take too long. Then put the mold back in the freezer. Do you like dark, milk, or white chocolate best? Share below!

## **Step 5: Fill the Bombs**

Let's fill our bombs! Carefully pop the empty chocolate halves out of the mold. Now, take the filled halves. Fill them with the hot chocolate mix and mini marshmallows. Don't pack them too full. We need to put a lid on them soon.

## **Step 6: Seal the Bombs**

It's time to seal the bombs. Melt that last bit of chocolate. Put it in a piping bag or a plastic bag. Snip a tiny corner off the bag. Pipe

chocolate around the edge of an empty half. Quickly press it onto a filled half. You've made a ball! Roll the seam in sprinkles while it's still sticky.

## Fun Twists to Try

The fun doesn't stop with plain chocolate. You can make these bombs your own. I love trying new ideas each year. It keeps things exciting in the kitchen. Here are a few of my favorite twists.

- **Peppermint Swirl:** Add a tiny candy cane piece inside with the marshmallows. It gives your drink a cool, minty taste.
- **Caramel Dream:** Tuck a soft caramel candy in the center. It melts into a gooey, sweet surprise.
- **Orange Zest:** Mix a little orange zest into the chocolate shell. It's like a chocolate orange in a cup!

See also [Rose Sangria](#)

Which one would you try first? Comment below!

## Serving Your Sweet Creation

These bombs are a treat all by themselves. But you can make a whole event of it. I like to put one in a special mug for a friend. It's a little gift of warmth. For a real party, set up a hot chocolate bar with different toppings.

Offer a bowl of whipped cream for swirling. Put out some cinnamon sticks for stirring. A plate of shortbread cookies is perfect for dipping. For a drink pairing, a glass of cold milk is classic. For the grown-ups, a splash of peppermint schnapps is lovely. Which would you choose tonight?





## Easy Homemade Hot Chocolate Bombs Recipe

# Keeping Your Hot Chocolate Bombs Happy

These little chocolate balls are best enjoyed fresh. But you can make them ahead. Store them in a cool, dry place for a week. I keep mine in a tin on the counter.

You can also freeze them for a month. Just wrap each bomb tightly. This keeps them from picking up other food smells. I once forgot a batch in the freezer for weeks. They were still a lovely treat!

Batch cooking saves you time later. Make a big bunch on a quiet afternoon. Then you have a cozy drink ready in seconds. This matters on busy school nights. A little planning makes life sweeter.

**Have you ever tried storing them this way? Share below!**

## Fixing Little Kitchen Hiccups

Sometimes the chocolate shell cracks. Do not worry. Just use it as a patch. Melt a little more chocolate to seal the crack. I remember my first bomb cracked. My grandson said it just made it special.

Your chocolate might not melt smoothly. This happens if it gets too hot. Always melt it slowly and stir a lot. Fixing this gives you a shiny, perfect shell. A smooth melt makes your bomb look store-bought.

The two halves might not stick together. Make sure you pipe enough chocolate on the edge. Press the halves together firmly. Getting a good seal keeps the hot cocoa mix safe inside. This makes your bomb a fun surprise.

**Which of these problems have you run into before?**

## **Your Hot Chocolate Bomb Questions**

**Q: Can I make these gluten-free?** A: Yes, just use a gluten-free hot chocolate mix. Check the labels on your other ingredients too.

**Q: Can I make them ahead?** A: Absolutely. They are perfect for making on the weekend. Then you are ready for the whole week.

See also [Lemon Chiffon Cake with Sweet Citrus Glaze](#)

**Q: What can I use instead of marshmallows?** A: Try crushed peppermint candy or mini chocolate chips. Get creative with your favorites.

**Q: Can I double the recipe?** A: You sure can. Just work in small batches. This keeps your chocolate from hardening too fast.

**Q: Are the decorations needed?** A: No, they are just for fun. A simple drizzle of chocolate is still lovely. A fun fact: The first hot chocolate was a bitter drink, not sweet!

**Which tip will you try first?**

## **Wrapping Up With a Cozy Hug**

I hope you love making these as much as I do. They fill the kitchen with such joy. Seeing them melt in a mug is pure magic.

I would be so happy to see your creations. Please share a picture of your beautiful bombs. It makes my day to see your kitchen adventures.

**Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

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# Easy Homemade Hot Chocolate Bombs Recipe

Author: Elowen Thorn





Cooking Method: [No-Bake](#)



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Courses: [Dessert](#)



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Difficulty: **Beginner**





## Easy Homemade Hot Chocolate Bombs Recipe | 21

Prep time: **25 minutes**



Cook time: **minutes**

Rest time:



Total time: **25 minutes**



## Easy Homemade Hot Chocolate Bombs Recipe | 25

Servings: **6 servings**



Calories: **180 kcal**

Best Season: **Summer**

## **Description**

This creamy chicken tetrazzini recipe brings together tender chicken,



pasta, and cheese in one easy baked dish. It's perfect for weeknight dinners, family meals, or cozy comfort food cravings.

## Ingredients

- ☐ silicone mold
- ☐ candy piping bags
- ☐ 1 cup chocolate (, morsels or chopped)
- ☐ 1/2 cup hot chocolate mix
- ☐ 1/2 cup mini marshmallows
- ☐ Decorations

## Instructions

1. In a microwave safe bowl, heat 1 cup chocolate at 50% power starting for 30 seconds intervals for 1 minute (2 times) stirring between. Then melt at 15 second intervals until mostly melted. Do not overheat, if there are a few lumps, just keep stirring until smooth.
2. Measure about 2 teaspoons of chocolate into each half sphere and then brush it up the sides.
3. Place mold into freezer for 5-10 minutes to set.
4. On the second round, spoon 1 teaspoon of chocolate in each mold, brushing up the sides to create a sturdy wall. Work one at a time because chocolate will harden and seize before you get to all of them. Freeze again.
5. Equally divide hot chocolate mix and marshmallows into half of the spheres.
6. Pop out the empty halves.
7. Heat remaining 1/4 cup chocolate in the microwave in a candy piping bag. Snip edge to make a narrow opening.

8. Pipe along the edges and then place on top of filled halves to create a sealed ball.
9. While chocolate seams are still tacky, roll in sprinkles on a shallow plate.
10. After fully set and cooled, drizzle additional chocolate over top and decorate with more sprinkles or frosting.
11. When ready to serve, heat milk in microwave and place hot chocolate bomb into a mug.
12. Pour hot milk over bomb and stir until powder has dissolved.
13. If you've tried this recipe, come back and let us know how it was in the comments or ratings!

Keywords: Hot Chocolate, Bombs, Chocolate, Marshmallows, Dessert