



From the Kitchen of Executive Chef Jessica VanRoo

Chocolate Bombs

Ingredients

Makes 3

- 1 cup semi-sweet or dark chocolate
- 2 tablespoons unsweetened cocoa powder
- 1 tablespoon coconut sugar
- 3 tablespoons mini marshmallows, vegan if needed.
- Sprinkles and frosting (optional)

Instructions

1. Place chocolate in a microwave-safe bowl and microwave in 20-second intervals, allowing chocolate to sit for 20 seconds before stirring.
2. When melted completely, stir chocolate until smooth.
3. In a six-dome silicone mold, spoon a little more than 1 tablespoon of chocolate in each dome.
4. Using the back of the spoon, coat sides of each mold with chocolate, let cool and fully set at room temperature.
5. Combine sugar and cocoa powder, mix well and set aside.
6. Once the chocolate has set, gently pop chocolate shells from mold.
7. Fill three chocolate half-shells with 1 tablespoon cocoa mixture and 1 tablespoon mini marshmallows.
8. Heat a microwave-safe plate for 30 seconds.
9. Gently place the three empty half shells onto the warm plate, edges down to soften them.
10. Set empty halves atop the filled halves. Melt extra chocolate if needed to help seal each covered bomb.
11. Decorate the sealed bomb with more chocolate and sprinkles, if desired.

*To serve, place a chocolate bomb in a large mug, Heat one cup of milk of choice, slowly pour into the mug. Stir to melt the bomb and enjoy!