

Gender Reveal Hot Cocoa Bombs

INGREDIENTS:

- Bright White Candy Coating
- Milk Powder
- Granulated Sugar
- Pink Powder Food Color
- Blue Powder Food Color
- Mini Marshmallows
- Blue Candy Coating
- Pink Candy Coating
- Blue & Pink Sprinkle Mix

TOOLS FROM CKSA:

- 3" Hemisphere Mold
- Spatula
- Angled Spatula
- Parchment



DIRECTIONS: continued on next page

1. Begin by melting bright white candy coating in the microwave-- 30 second intervals work best.
2. Once your coating is melted, pour a small amount of coating into each cavity of your hemisphere mold.
3. Rotate the mold so that coating covers all of the hemisphere-- use an angled spatula to help drag the coating towards the top edge of the mold.
4. Invert the mold over parchment paper to remove any excess coating. Use your angled spatula to clean up the edges.
5. Allow the mold lined with coating to set up at room temperature for 15 minutes.
6. Meanwhile, mix together equal parts dry milk powder & granulated sugar to create your white hot cocoa mix.
7. After the first layer of coating has set at room temperature, apply a second layer just like what was previously done. Invert the mold over parch

- ment paper to remove any excess coating & clean up the edges using your angled spatula.
8. Allow these to set up for 15-20 minutes, or until the coating has completely set.
 9. Gently remove the hemispheres from the mold.
 10. Heat up a plate in the microwave or use an electric skillet to assemble the hot cocoa bombs.
 11. Smooth one of hemispheres on either the hot plate or electric skillet
 12. Once smoothed, add 2 tablespoons of the white hot cocoa mix previously made. At this point, add either 1/2-1 teaspoon of powdered pink food coloring or powdered blue food coloring. Top off with mini marshmallows.
 13. Repeat the smoothing process with the other hemisphere shell. While the coating is still wet, attach this to the shell filled with the mix, coloring & marshmallows-- this should create a sphere.
 14. Repeat this process until all of your bombs are put together.
 15. To decorate, melt pink, blue & white coating in tipless bags-- 15 second intervals work best.
 16. Once melted, drizzle each color of coating over the bomb & decorate with desired sprinkle mix.
 17. To enjoy, heat 1-1.5 cups of milk and transfer to a large mug. Drop in hot cocoa bomb & stir!