

Pink Peppermint Hot Cocoa Bomb

INGREDIENTS:

- White Coating
- Wind & Willow White Chocolate Peppermint Hot Cocoa Mix
- Dehydrated Marshmallows
- Pink Coating
- Pink Sprinkle Mix
- Crushed Peppermint
- Edible Glitter

TOOLS FROM CKSA:

- Plastic Hemisphere Mold
- Spatula
- Angled Spatula
- Parchment Paper
- Tipless Bags
- Dust Pump
- Cupcake Liners, to display



DIRECTIONS: continued on next page

1. Start by melting some white coating in the microwave-- 30 second intervals work best.
2. Once completely smooth, grab a plastic hemisphere mold.
3. Fill the cavities with a small amount of melted coating & drag to the rim using an angled spatula. Invert the mold to remove any excess coating & smooth the edge using an angled spatula. Freeze for 10 minutes.
4. After 10 minutes, add a 2nd layer of coating around the top edge of each hemisphere. Freeze again for another 5 minutes.
5. After 5 minutes, carefully remove all coating hemispheres from the mold. Repeat this process as needed to make your desired number of shells.
6. Once all of the shells are made, have Wind & Willow White Chocolate Peppermint Hot Cocoa Mix & marshmallows ready to go.

7. Then, heat a plate in the microwave for 1 minute. Use this hot plate to slightly melt the edge of one of your bottom hemispheres.
8. Fill these smoothed hemispheres with 2 tablespoons of this mix along with 1 tablespoon of de-hydrated marshmallows. Add pink food grade beverage glitter as well.
9. Use the same hot plate to slightly melt the edge of the remaining hemispheres, working 1 at a time. While the coating is still tacky, place on top of the filled hemisphere. Repeat this process until all bombs are assembled.
10. Melt some pink coating in a tiptless bag in the microwave for 30 seconds.
11. Once melted, snip the end of the bag off & drizzle over the assembled bombs. Top with a fun sprinkle mix & crushed peppermint. Add glitter if desired.
12. Place your finished bomb in a large mug & top with super hot milk-- anywhere between 10-15oz works great. Enjoy!