

Pumpkin Spice Hot Cocoa Bomb

INGREDIENTS:

- White Coating
- Wind & Willow Pumpkin Spice White Chocolate Hot Cocoa Mix
- Dehydrated Marshmallows
- Salted Caramel Coating
- Pumpkin Sprinkles
- Edible Glitter

TOOLS FROM CKSA:

- Silicone Hemisphere Mold
- Spatula
- Angled Spatula
- 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 silicone hemisphere mold.
3. Fill the cavities with a small amount of melted coating & drag to the rim using an angled spatula. Tap to release any air bubbles & 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, heat a plate in the microwave for 1 minute. Use this hot plate to slightly melt the edge of one of your hemispheres.

7. Then, use Wind & Willow Pumpkin Spice White Chocolate Hot Cocoa Mix. Add 2 tablespoons of this mix along with 1 tablespoon of dehydrated marshmallows to this smoothed hemisphere.
8. Use the same hot plate to slightly melt the edge of the remaining hemisphere. While the coating is still tacky, place on top of the filled hemisphere. Repeat this process until all bombs are assembled.
9. Melt some salted caramel coating in a tipless bag in the microwave for 30 seconds.
10. Once melted, snip the end of the bag off & drizzle over the assembled bombs. Top with pumpkin sprinkles & edible glitter.
11. Place your finished bomb in a large mug & top with super hot milk-- anywhere between 10-15oz works great. Enjoy!