

How to Make Hot Chocolate Bombs

Explore this Article [■ Ingredients](#) [■ Crafting the Bombs](#) [■ Using Hot Chocolate Bombs](#)
[■ Tips and Warnings](#) [■ Things You'll Need](#) [■ References](#)

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Hot chocolate bombs put a creative, delicious spin on a traditional cup of cocoa. These tasty chocolate shells filled with toppings instantly transform a mug of warm milk into decadent hot chocolate! These are a great seasonal gift for your loved ones or a tasty way to jazz up your own hot cocoa.

Things You'll Need

- ☐ Silicone mold
- ☐ Tray
- ☐ Plate
- ☐ Small bowls
- ☐ Spoon
- ☐ Piping bag

Ingredients

■ Hot Chocolate Bombs

- ☐ 1 cup (170 g) of chocolate chips (any type)
- ☐ Hot chocolate mix
- ☐ Mini marshmallows (optional)
- ☐ Sprinkles (optional)
- ☐ Toffee pieces (optional)

■ Hot Chocolate

- ☐ 8 fl oz (240 mL) of milk, heated up

Part 1 of 2: Crafting the Bombs



1 Microwave chocolate chips at 30- and 15-second intervals until they're melted. Pour 1 cup (170 g) of your favorite chocolate chips into a microwave-safe bowl. Heat up the chips for 30 seconds and see if they're melted. If they aren't, continue microwaving them for 15 seconds at a time until they're melted all the way through.^[1]

- You can use any kind of chocolate chips for this—it's totally up to you!
- You don't have to do this, but some people prefer to **temper their chocolate** before pouring it into silicone molds. This gives your chocolate a nice sheen.^[2]



2 Spread the melted chocolate in a silicone mold. Grab a spoon and smooth the melted chocolate into your silicone mold of choice. You can use a circular mold, or jazz things up with a specialty mold instead.^[3] Spread extra chocolate along the sides of the mold with a small brush, so the sides of the chocolate shell don't crack or splinter later on.^[4]

- The chocolate shell should be a couple of millimeters thick, so it doesn't crack.
- Any kind of silicone mold will work for this! Some people prefer to use a mold with 6 cups, which will yield 3 hot chocolate bombs.^[5]
- You can find really fun silicone mold shapes online, like mermaid tails, candy canes, cats, and more.^[6]



3 Refrigerate the melted chocolate until it hardens. Place the silicone mold onto a tray and slip it into the refrigerator for at least 5-10 minutes. Check on the shells periodically—once they're hard to the touch, pull them out of the refrigerator.^[7]



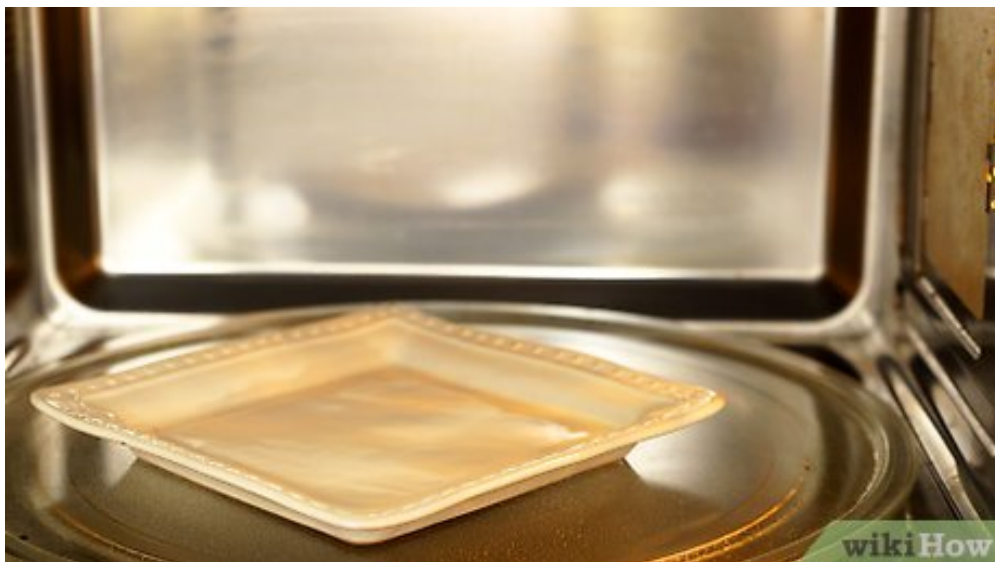
4 Remove the hardened chocolate shells gently from the mold. This can be a little tricky—try to peel the silicone mold away from the chocolate shells. Push out the shells from the very bottom of the mold. The chocolate is thickest and sturdiest here, and won't be as likely to crack.^[8]

- Don't be discouraged if some of your shells crack or crumble in the beginning. When it comes to hot chocolate bombs, practice makes perfect!



5 Spoon hot chocolate mix and toppings into one hardened chocolate shell. Scoop 1 US tbsp (9.3 g) of hot chocolate mix into 1 of the chocolate shells. Add in your favorite hot chocolate toppings to the shell—mini marshmallows, toffee chunks, sprinkles, and other sweets are all fair game here!^[9] Fill them about three-quarters of the way full, so you don't have any trouble sealing the treats.^[10]

- You can mimic a traditional cup of hot cocoa by adding in hot chocolate mix and mini marshmallows.
- You might jazz up your hot chocolate bombs with colorful sprinkles and chocolate candy.
- Create a spicier bomb with chai latte mix and cinnamon marshmallows.^[11]
- Instant coffee, pumpkin spice powder, crushed Oreos, sea salt, and crushed peppermints are all great topping ideas.^[12]



6 Heat a plate in the microwave for around 1 minute. The plate doesn't need to be super hot—just warm enough to soften and melt the chocolate shells.^[13]

- You can also use a warm skillet or pan for this.^[14]



7 Rub the edge of a new chocolate shell on the warm surface so it's slightly soft.

Lightly place the edge of a second, unfilled chocolate shell on the hot plate. Don't press down too hard—you just want to soften the edges so you can complete your hot chocolate bomb.^[15]

- If the edges of your chocolate shells look a little jagged, even them out by melting them on the plate or pan.



8 Place the softened chocolate shell on top of the filled shell. Center the empty, slightly-softened shell above the toppings. Gently press the two halves together.^[16]

- If the halves don't connect well, dip your finger into some leftover melted chocolate and lightly rub it along the seam of your hot chocolate bomb.



9 Drizzle melted chocolate over the bomb for decoration. Melt another batch of chocolate chips, which you'll use to really jazz up your tasty concoctions. Transfer the chocolate into a piping bag and cut off one of the bottom corners, so you can drizzle the chocolate without making a mess. Decorate the top of each hot chocolate bomb with cool lines or patterns! ^[17]

- You don't have to do this, but it can really take your hot chocolate bombs to the next level!
- Use a different kind of chocolate to decorate your bombs. For instance, if you made your bombs with milk or dark chocolate shells, decorate the top with a white chocolate drizzle.
- A regular Ziploc bag with a cut corner is a great replacement for a piping bag.



10 Store your hot chocolate bombs in a sealed container in a cool space. Place any leftover hot chocolate bombs into an airtight container. Keep them in your refrigerator, or in a cool corner of your kitchen. ^[18] These delicious treats will last for about 2-3 weeks! ^[19]

Part 2 of 2: Using Hot Chocolate Bombs



1 Place a hot chocolate bomb in an empty mug. Grab your favorite mug and arrange a hot chocolate bomb along the bottom. Pick out a mug that can hold at least 8 fl oz (240 mL) of fluid.^[20]



2 Microwave 8 fl oz (240 mL) of milk in 15-second intervals. If you can, program your microwave to a medium-high power setting. Then, heat the milk for 15 seconds at a time so it heats evenly and without scorching.^[21]

- Milk can be a little tricky to microwave, so it's best to do it slowly and carefully.



3 Pour the hot milk into the mug. This is the fun part! Watch as the chocolate shell melts and breaks apart, revealing the delicious fillings inside.[22]



4 Stir the bomb until the chocolate and cocoa mix dissolves. Grab a spoon and mix everything together. It may take a little while before all of the chocolate dissolves into your drink. Enjoy your delicious mug of cocoa![23]

Video [Read Video Transcript](#)

<https://www.wikihow.com/video/1/1e/Make+Hot+Chocolate+Bombs+Step+0.1080p.mp4>



Tips

- You can make your own hot chocolate mix by mixing equal parts of cocoa powder and white sugar together.[24]
- If you don't have a silicone mold on hand, use 2 eggs wrapped in plastic wrap instead. Dip the ends of 2 wrapped eggs with the melted chocolate chips. Let the chocolate shell harden in the refrigerator, and then re-dip the eggs into the melted chocolate to reinforce the chocolate shells.[25]

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This article was co-authored by wikiHow staff writer, **Janice Tieperman**. Janice is a professional and creative writer who has worked at wikiHow since 2019. With both a B.A. and M.A. in English from East Stroudsburg University, she has a passion for writing a wide variety of content for anyone and everyone. In her free time, you can find her working on a new crochet pattern, listening to true crime podcasts, or tackling a new creative writing project. This article has been viewed 14,851 times.

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