



Hot Chocolate Bomb Instructions

Dear QVC Customer -

The Chocolate Works family wants to thank you for purchasing our handcrafted gourmet Hot Chocolate Bombs. Since 1973, all of our products have featured only the finest ingredients. We hope you and your family will enjoy these decadent Belgium chocolate shells filled with gourmet cocoa powder and real (not dehydrated) mini marshmallows each topped with peppermint pieces, sprinkles or a little extra drizzle.

Here are simple instructions on how to prepare your Hot Chocolate Bombs:

- Put (1) Hot Chocolate Bomb in a 16-20 oz. mug
- Pour 8, 10, or 12 oz. of hot milk, cream, or water over the Hot Chocolate Bomb
- Stir completely and enjoy

Now here is my favorite way:

- Boil 12 ounces of whole milk
 - Pour 4 ounces into a mug and lightly swirl the bomb with a spoon until soft
 - Pour the remaining 8 ounces of boiling milk over the bomb and watch it explode with cocoa powder and marshmallows, while the decadent Belgian Chocolate continues to melt
 - Stir until all the chocolate and cocoa is fully mixed together
- We only hope you will love drinking our Hot Chocolate Bombs as much as we enjoy making them.

Happy Holidays from my family to yours!

Joe Whaley

Joe Whaley
Chocolate Works Owner

p.s.: If you would like to reorder or if you would like to see more tasty products from Chocolate Works, please go to QVC.com.



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