

Mocha Vanilla Coffee Bombs

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Ingredients (makes 5):

¼ cup Nutella
2 TBSP hot cocoa mix
2 TBSP French vanilla flavored powdered coffee creamer
1 oz red candy melts
1 oz white almond bark
1 TBSP red colored sugar

hot brewed coffee

Directions:

- *Place a piece of parchment paper or wax paper into the freezer.
- *Mix together the Nutella, hot cocoa mix, and French vanilla creamer. Using wet hands, form into 5 balls, and place on the parchment paper in the freezer for 1/2 hour.
- *Melt the red candy melts and white almond bark in a shallow mug in the microwave at 15 second intervals until smooth when stirred.
- *Remove the Nutella balls and parchment paper from the freezer. Place a Nutella ball into the melted bark, roll to coat, remove by placing a knife underneath, slide off the knife onto the parchment paper on the counter, and sprinkle with colored sugar. Repeat with the remaining balls. Allow to set for 15 minutes.
- *To serve, place one Mocha Vanilla Coffee Bomb into a mug. Pour hot brewed coffee into the mug and stir to melt the bomb and incorporate the flavors into the coffee.