

# Chocolate Bowls

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*A bowl made of chocolate? Why not! With just two ingredients, you can melt the chocolate and allow it to set around a small balloon. The result is a delicious and practical work of edible art. Fill it with holiday inspired treats or ice cream for a special dessert. You and your little one will feel like a pastry chef and a food stylist all at once!*

## **Materials:**

1 cup of milk chocolate chips

1 teaspoon of coconut oil

Chocolate wafers or cookies

Optional: Parchment paper

Microwave-safe glass bowl

Rubber spoon or spatula

6 small balloons (water balloon sized in pictures)



## **Directions:**

Pour the chocolate chips into the glass bowl. Add the coconut oil and microwave for 30 seconds. (Keep an eye on it, microwaves vary.) Stir the mixture and return to the microwave for another 15-30 seconds checking every 15 seconds. The chocolate can finish melting as it's stirred. Once the two compounds are melted and smooth, allow it to cool slightly while you blow up the balloons with air. This recipe creates 6 chocolate cups. Have a few extra balloons ready in case any pop, (but ours didn't pop until we wanted them to!)

Dip the balloon into the gooey melted chocolate. Twist and turn it around to coat the desired section. Place the chocolate bottom balloon on a chocolate wafer, half of an Oreo, or simply parchment paper. When the chocolate gets low, scoop it out onto the inverted balloon and spread it around.

Place the dish of chocolate bowls in the refrigerator to set. Chill overnight, or at least an hour before the fun happens. When ready, grab a volunteer to pop the balloon. Remove the balloon - some lift out, others will peel away. Then fill your cups with your sweet treats! Bon appetite!

## **Extension:**

- ✓ Choose a theme or color story and give as a gift!
- ✓ Use at your birthday or holiday to impress your guests with a gourmet, but homemade dessert.
- ✓ Try semi-sweet chocolate for a more savory approach with nut or pretzels.
- ✓ Share your creations on social media at **#littlechildrenBIGactivity**.

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