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Candy Coated Cake Balls



Trisha's Dishes

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I had my first Cake Ball at our weekly pot luck dinner. Fortunately the baker shared the recipe and some wonderful tips.

Note: Experiment, carrot cake with cream cheese frosting and a white chocolate coating is fabulous. A confetti cake with white frosting and confetti sprinkles it fun.

Servings: 36

Prep Time: 40 minutes

Bake Time: 30 minutes

Chill: 20 minutes or until cool to touch

Instructions:

1. Prepare the box cake mix according to directions. Any size pan will work.
2. Remove cake from pans immediately after baking to cool. The cooler the cake the easier it is to crumble. Making the cake the night before works great.
3. In a large bowl, crumble cooled cake.
4. Fold in frosting until well blended. Taste as you go for sweetness.
5. Using a small scoop form balls from the cake mixture.
6. Melt chocolate or candy coating according to directions.
7. Dip each cake ball and place on waxed paper or foil until set.

Ingredients:

- 1 box chocolate cake mix
- ¾ container of prepared chocolate frosting
- 12 ounces chocolate flavored candy coating melts

◇ **Tip:** If I am making several candy treats I prepare each recipe to the point of dipping or drizzling. This allows for chilling time and bringing the fruit or food item to room temperature prior to working with the melted chocolate or candy.

To Serve:

- ◇ A little chocolate or candy drizzle, decorating sprinkles or a lollipop stick is nice but not necessary.