

Candy Coated Chocolate Truffles



Trisha's Dishes

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This recipe came from a co-worker years ago. I had totally forgotten about it until I was introduced to Cake Balls.

Note: Experiment with the preserves, Red Raspberry & Orange Marmalade is great.

Servings: 45

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. In a saucepan, over medium heat, melt butter; add cocoa and sugar; stir until smooth.
5. Add apricot preserves and vanilla, and stir until smooth and glossy.
6. Remove from heat; add crumbled cake and mix until well blended.
7. Using a small scoop form truffles (balls) from the cake mixture.
8. Melt chocolate or candy coating according to directions.
9. Dip each truffle and place on waxed paper or foil until set for 1 hour.

Ingredients:

- 1 box chocolate cake mix
- 1 stick butter
- ½ cup unsweetened cocoa
- ½ cup confectioner sugar
- ½ cup apricot preserves
- 1 teaspoon vanilla
- 16 ounces semi-sweet chocolate squares, or chocolate or other 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.