



# Cake Balls

## Recipe and Tips



**Bake a cake** using any store bought cake mix – any flavor will work.. select your favorite

**Let cool , then crumble** the cooked cake into a bowl

**Mix in ¾ can of frosting** ( don't use the whipped frosting) – any flavor I have found it is easiest if you microwave the frosting for 30 seconds. You can may want to add the remaining frosting if you need to get the dough consistency. Let mixture cool in fridge for 30 minutes

Now using a spoon or melon scooper... **make balls** from the mixture

**Set on a baking tray lined with wax paper. Put in the freezer for an hour**

Next, in a double boiler, **melt a bag of white or chocolate chips, confectioners bark** which is available in many colors/ flavors in the baking aisle at the supermarket or **a bag of the chocolate disks used for molding chocolate**. These are available in multiple colors..so wonderful if you want your cake balls in a certain color. Food coloring from the grocery store doesn't seem to work as well. Melting in batches works best. I also add a teaspoon of Crisco in with the chocolate for a better consistency when melted.. not so thick

Take out your cake balls from the freeze and **dip in the chocolate**. I have read you can dip with a toothpick or a fork. I have found the best way if using 2 spoons. Place the ball on one spoon and with other spoon, drizzle topping onto the ball, be sure to fully coat. Then push the ball off the spoon onto the wax paper.,... **add any kind of cake decorating sugars, sprinkles or topping quickly**. If you wait the coating will set and the decorations will fall off. let cool. You can serve in mini paper candy or cupcake liners.

**Store in air tight containers**. Can freeze, store in fridge or keep at room temperature