

HEART CAKE BITES



MELT. CREATE. ENJOY!

INGREDIENTS:

YIELD: APPROX. 48 CAKE BITES

- 1 package (16 oz) Vanilla CANDIQUIK® Coating
- 1 package (16 oz) Chocolate CANDIQUIK® Coating
- 1 box cake mix (plus ingredients for cake mix)
- 1/2 of a (16 oz) container frosting
- Small heart-shaped cookie cutter
- Pink sugar sprinkles & candy coating (for piping)

INSTRUCTIONS:

1. Prepare and bake cake mix as directed on box.
2. Crumble cake into a large bowl. Add frosting and mix thoroughly.
3. Chill cake mixture approximately 2 hours in the refrigerator.
4. Make sure the cake mixture is packed tight. On wax paper, roll out to approximately 1/2 inch thick. You may need to smooth out any cracks with your fingers.
5. Cut out heart shapes with a small (1-1 1/2") cookie cutter.
6. Melt CANDIQUIK® in Melt and Make Microwaveable Tray™ according to directions on package.
7. With a spoon, coat cake bites in melted CANDIQUIK®; set on wax paper.
8. Decorate as desired with candy coating and/or icings and sprinkles.

TIP: If cake balls become too soft or do not hold their shape while being dipped, place remaining cake balls in the refrigerator for an additional 20-30 minutes.

