

RED VELVET CAKE BALLS



MELT. CREATE. ENJOY!

INGREDIENTS:

YIELD: APPROX. 40 CAKE BALLS

- 1 package (16 oz) Chocolate CANDIQUIK® Candy Coating
- 1 package (16 oz) Vanilla CANDIQUIK® Candy Coating
- 1 box Red Velvet cake mix (plus ingredients for cake mix)
- 1/2 of a (16 oz) container cream cheese frosting
- Decorative sprinkles, cake writing icing

INSTRUCTIONS:

1. Prepare and bake cake mix as directed on box; cool completely.
2. Crumble cooled cake into a large bowl.
3. Mix thoroughly with frosting (it may be easier to use fingers to mix together).
4. Roll mixture into 1" sized balls and place on wax paper lined baking sheet; chill for approximately 2 hours.
5. Melt CANDIQUIK® Coating in Melt and Make Microwaveable Tray™ according to directions on package.
6. With a spoon, dip cake balls in melted CANDIQUIK® Coating; place on a wax paper lined baking sheet until set.
7. Decorate with sprinkles and cake writing icing.

TIP: If cake balls start to stick or get gooey when dipping, place remaining cake balls in the refrigerator for an additional 20-30 minutes.

