

Cake Balls

INGREDIENTS:

- 1 Cake Mix, prepared as directed & cooled
- 1tbsp- 1.5 cup Butter-cream Icing, as needed
- 1.25 pound Candy Coating, any color or flavor
- Paramount Crystals, if needed to thin coating



TOOLS FROM CKSA:

- Dipping Tool
- Parchment Paper
- Cookie Scoop

DIRECTIONS:

1. Cut cake into sections. Crumble cake into small pieces, rubbing sections together.
2. Use a fork to make fine crumbs.
3. Add a spoonful of icing and stir into crumbs until cake will be able to be rolled into balls without falling apart. Amount of icing used will vary, depending on how moist cake is.*
4. Use a cookie scoop for consistent - sized balls. Scoop and roll into 1" balls.
5. Put cake balls into freezer for about 15 minutes to chill, but not to freeze.
6. Dip into melted candy coating.
7. 1 cake mix makes approximately 140 balls using a 1" cookie scoop.
8. *The trickiest part of making cake balls is making sure the consistency is correct. The more moist your cake, the less icing required. Add a bit of icing at a time. Test the consistency by squeezing the mixture with your hands. It should hold your hand impression while not being sticky.