

German Chocolate Cake Balls

INGREDIENTS:

- 1 German Chocolate Cake Mix, prepared as directed
- 1tbsp - 1.5 cup Chocolate Buttercream Icing, as needed
- 1 pound Toasted Coconut Dough
- 1.25 pound Cocoa Lite Candy Coating, melted
- 1 cup Pecans, finely chopped
- 1 cup Toasted Coconut

TOOLS FROM CKSA:

- Dipping Tool
- Parchment Paper
- Cookie Scoop



DIRECTIONS:

1. Combine pecans and toasted coconut in shallow container and set aside.
2. Make cake ball "dough" with cake and icing.
3. Roll Toasted Coconut dough into 1" balls. Surround each ball with the cake ball dough.
4. Place in freezer 15 minutes.
5. Dip in melted cocoa lite and immediately roll in mixture of pecans and coconut.
6. Allow to set up.