

Cake Balls Recipe:



Ingredients:

Cake Mix any cake mix of your choice

Oil

Eggs

Water

Any color candy melts

Directions:

1. Bake cake according to the directions on the box.
2. Let cake cool for 1 hour
3. After the cake has been cooled for an hour, crumble the cake making crumbs and add half a can of frosting in the cake mix. Blend using your hands or a spoon.
4. Once the frosting has been blended in the cake mix make 1 ½ inch balls.
5. Place each cake ball on a cookie sheet and freeze cake balls in the freezer for 15 minutes.

6. After 15 minutes, take out 6 cake balls and transfer the rest of the cake balls in the refrigerator to stay cool.
7. Melt one to two bags of candy melts in a safe microwaveable bowl for 1 minute and 30 seconds until the candy is fully melted.
8. Using a spoon, dip the cake ball in the chocolate cover the entire cake ball and place it on wax paper to dry.
9. Continue doing the same thing with each cake ball until all cake balls have been completed.
10. Refrigerate cake balls to stay cool in a sealed container.
11. Enjoy!