

Create Your Own Season!™

**FREE
Recipe**

Basic Cake Balls

- 1 box cake mix
- 9" x 13" cake pan
- Large mixing bowl
- 16 oz. ready-made frosting
- Large metal spoon
- Wax paper
- 2 baking sheets
- Plastic wrap
- 32 oz. Candy Melts
- Microwave-safe plastic bowl
- Lollipop sticks
- *Sprinkles or candy embellishments (optional)



Bake cake as directed on the box. Let cool completely. Crumble the cooled cake into a large bowl. Add 3/4 of the container of icing. Mix into the crumbled cake using the back of a big metal spoon until completely combined. The mixture should be moist enough to roll into 1.5" balls and hold a round shape.

Roll the mixture into 1.5" balls and place onto the wax papered baking sheet. Cover with plastic wrap and chill for several hours in the refrigerator or in the freezer for 15 min. Balls should be firm but not frozen.

Melt the Candy Melts in the microwave-safe bowl following the instructions on the package. Remove the cake balls from the refrigerator and, one at a time, dip 1/2" of the tip of the lollipop stick in the chocolate and then insert into the cake ball. Dip the cake ball into the melted chocolate and tap off any excess. Immediately embellish with sprinkles. Let dry completely on the wax papered baking sheets.

www.bfranklincrafts.com

Ben Franklin® Crafts & Frame Shop

MONROE LOCATION:
19505 Hwy 2, Monroe, WA 98272
360-794-6745

BONNEY LAKE LOCATION:
21121 Hwy 410, Bonney Lake, WA 98391
253-862-6822 or Toll Free: 877-824-0288

