

# Happy Halloween Cake Balls

This recipe is very versatile and heavily addictive. You can mix and match cake and icing flavors as well as the chocolate coatings. The variations are unlimited, and they can be nicely packaged and given as gifts.

These things looked freaking awesome! Mine also took an entire package of chocolate bark. I used milk chocolate cake, milk chocolate icing and the chocolate bark. It was divine. I had no problem with them holding together and I used my Pampered Chef scoop to make my balls uniform in size. I also used my egg separator to dip them, it worked like a charm and the excess chocolate dripped right through. Betty Crocker makes a product called drizzlers, they are in a microwaveable pouch and come with a tip attached. I bought one of these in the white icing and after the chocolate dip dried, I drizzled the white all over and they were beautiful! I had little foil papers to put them in when they dried and they looked like they could have been made professionally! Well worth the time and effort!

To Make this Recipe You'll Need the following ingredients:

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## Ingredients

- 1 (18.25 ounce) package chocolate cake mix
- 1 (16 ounce) container prepared chocolate frosting
- 1 (3 ounce) bar chocolate flavored confectioners coating

## Directions

1. Prepare the cake mix according to package directions using any of the recommended pan sizes. When cake is done, crumble while warm into a large bowl, and stir in the frosting until well blended.
2. Melt chocolate coating in a glass bowl in the microwave, or in a metal bowl over a pan of simmering water, stirring occasionally until smooth.
3. Use a melon baller or small scoop to form balls of the chocolate cake mixture. Dip the balls in chocolate using a toothpick or fork to hold them. Place on waxed paper to set.

### ***Cook's Note:***

If you want to go the extra mile, cake balls can be rolled in nuts, sprinkles, coconut, etc. or double-dipped in white and dark chocolates. White chocolate confectioners' coating is also called Almond Bark in some stores.

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