

Cake Balls/Pops

1 box cake mix
1 can frosting
1-2 packages of almond bark (regular chocolate or white chocolate)
1 tablespoon of shortening per 1 lb of chocolate
wax paper for cookie sheet

Bake cake and cool completely. Once cooled crumble into a large bowl or food processor (FP is best) and mix with about $\frac{1}{2}$ - $\frac{3}{4}$ of the frosting (start with $\frac{1}{2}$), enough for the cake balls to stay in formation. Roll mixture into quarter size balls and lay on cookie sheet (I use a melon baller). Freeze for 15-20 minutes. Melt chocolate in microwave per directions on package. Drop a little bit of shortening (Crisco) into the chocolate and stir until melted (this thins it out making it easier to dip). Dip balls using a fork/toothpick/or candy tools in chocolate, tap excess chocolate off and lay on wax paper, return to freezer for 7-10 minutes. If your using a lollipop stick dip the tip of the stick in the chocolate then stick in the cake ball then dip/tap as normal.

Decorate as desired. For sprinkles add them immediately after dipping in chocolate so they'll stick when chocolate is wet. To drizzle in another color melt the desired chocolate, color with candy coloring only and mix. Place in a zip-lock baggie or decorator's bag and cut a tiny hole in the bottom to drizzle. They'll need a few minutes in the freezer again.

Few tips: I only melt 3-4 pieces of almond bark at a time because it starts to cool and thicken. It's easier to work with when it's hot. I also only pull out a few balls from the freezer at a time because if they get soft it's harder to dip. Craft Stores sell candy dipping tools and colors (use your coupons!!). If you use colors make sure you use candy colors.....otherwise the chocolate will scorch. Melt chocolate in a tall skinny bowl or measuring cup.....it's easier to dip in a cylinder type object. Save any unused chocolate if you can.....it remelts easily once hardened.

Here's a great picture tutorial. I don't like using candy melts like she does...makes the chocolate too thick and it's too sweet in my opinion. But you can use them.

<http://thepioneerwoman.com/cooking/2008/10/cake-balls-halloween-style/>

Enjoy!!