



Cake Ball Truffles

Half a cake worth of crumbs (4 cups of cake crumbs – or more... you don't have to be too precise with this recipe)

450 – 500g of icing (butter cream or cream cheese frosting... it doesn't matter)

White chocolate and Milk chocolate melts

1. In a large bowl, crumble the cake into fine crumbs
2. Mix in the icing
3. Using wet hands, roll into balls and freeze to set
4. Melt the white chocolate in a glass bowl over simmering water. Using a skewer, toothpick or fork, dip frozen balls into the chocolate and sit them on a tray lined with baking paper.
5. Refrigerate balls to set white chocolate
6. Melt milk chocolate in a small snap lock bag in the microwave. Cut off the very corner of the bag and use it to pipe fine lines of milk chocolate over the Cake Ball Truffles for added decoration

****NOTE**** Obviously you can get as creative as you want to with this recipe – it is a basic guide. Personally I like to use the crumbs of my *Never Fail Cake* which is a vanilla flavour, mixed with a cream cheese frosting, but what is stopping you? Chocolate cake crumbs with chocolate buttercream? Red velvet cake crumbs with cream cheese frosting? Carrot Cake with cream cheese frosting? How about adding chocolate chips or nuts? The possibilities are endless!

If you want a shortcut, try using packet cake mix for the crumbs and/or icing.

Here are some links to my frosting recipes:

Basic buttercream – <https://youtu.be/z-aX6SBUb18>

Cream Cheese frosting - <https://youtu.be/JYZRAtaullk>