

CAKE BITE ICE CREAM BOWL

CANDIQUIK®



MELT. CREATE. ENJOY!

INGREDIENTS:

- 2 packages (16 oz) Vanilla CANDIQUIK® Candy Coating
- 1 package (16 oz) Chocolate CANDIQUIK® Candy Coating
- 1 box Cake Mix (plus ingredients for cake mix)
- 1/2 of a (16 oz) container Vanilla Frosting
- 8 Waffle Ice Cream bowls
- 1 bag M&M's® (or red candies as cherries)
- Assorted sprinkles

YIELD: 8 bowls of 5 cake bites each

TIP: If cake bites become too soft or are not holding their shape while being dipped, place back in the refrigerator for 20-30 minutes.

INSTRUCTIONS:

1. Prepare and bake cake mix as directed on box; cool.
2. Crumble cooled cake into a large bowl. Mix thoroughly with frosting (it may be easier to use fingers to mix together). Chill mixture for approximately 2 hours in refrigerator.
3. Roll cake mixture into 1" sized balls on a wax paper lined baking sheet; chill until firm.
4. Melt Chocolate CANDIQUIK® Candy Coating in Melt and Make Microwaveable Tray™ according to directions on package. Dip rim of waffle ice cream bowls in melted CANDIQUIK® Coating; set on wax paper to dry. Set Chocolate CANDIQUIK® Coating aside.
5. Melt Vanilla CANDIQUIK® Candy Coating in Melt and Make Microwaveable Tray™ according to directions on package.
6. Dip cake balls in melted CANDIQUIK® Coating, and place inside waffle ice cream bowl. Place 5 coated cake balls in each ice cream bowl, allowing a little melted Vanilla CANDIQUIK® Coating to drip over the side. Sprinkle if desired.
7. Once dry, melt Chocolate CANDIQUIK® and spoon a small amount on top of each pile of cake balls. Top with a red M&M® before chocolate coating has set.

