

CAKE BITE SINGLE SCOOPS



MELT. CREATE. ENJOY!

INGREDIENTS:

YIELD: APPROX. 40 CAKE BITES

- 2 packages (16 oz) Vanilla CANDIQUIK® Candy Coating
- 1 package (16 oz) Chocolate CANDIQUIK® Candy Coating
- 1 box cake mix (your choice of flavor, plus ingredients for cake mix)
- 1/2 of a (16 oz) container vanilla frosting
- 40 Waffle ice cream cones
- 1 bag M&M's® (or red candies as cherries)
- Assorted sprinkles

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.
4. Carefully cut the top of the waffle cones off, so the cones measure approximately 2 ½ inches tall.
5. Roll cake mixture into 1" sized balls on a wax paper lined baking sheet; chill until firm.
6. Melt Vanilla CANDIQUIK® Candy Coating in Melt and Make Microwaveable Tray™ according to directions on package.
7. Press a cake ball on top of the mini waffle cone. Dip the top of the cake ball into the CANDIQUIK® by holding the end of the cone. Slowly allow most of the excess vanilla coating to drip off, letting a little melt down over the cone (gives it the melted look when dry)! Sprinkle if desired.
8. Stick cones into a Styrofoam block or ice cream cone holder to dry. Once dry, melt Chocolate CANDIQUIK® and spoon a small amount on top of each cone allowing it to drip down the side. Top with a red M&M® before chocolate has set.

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.

