

CANDIQUIK®
Melt. Create. Enjoy!



Red Velvet Cake Balls

- 1 box Red Velvet cake mix (plus ingredients for cake mix)
- 1 container (16 oz) cream cheese frosting
- 2 packages (16 oz) Vanilla and/or Chocolate CANDIQUIK® Coating
- Decorative icings, candies and/or colored sugars

1. Prepare and bake cake mix as directed on box; cool completely.
2. Crumble cooled cake into a large bowl.
3. Mix thoroughly with frosting (it may be easier to use fingers to mix together).
4. Roll mixture into quarter size balls and place on cookie sheet; chill for approximately 2 hours.
5. Melt CANDIQUIK® Coating in Melt and Make™ Microwaveable Tray according to directions on package.
6. Dip balls in melted CANDIQUIK® Coating; place on wax paper until set.
7. Decorate with icings, candies and colored sugars.

TIP: If cake balls start to stick or get goopy when dipping, place the remaining cake balls in the refrigerator for 20-30 additional minutes.