**Cake Balls**

About 2 years prior to anyone knowing what a “cake ball” was I made some for one of my culinary tours into Los Angeles. People wanted more, but I had only made two per person. Now there are books and books on the subject. I like everything from scratch, and you can change up the flavors etc. Most of the difficulty is the technique. Check it out.

Makes about 40 Cake Balls

2 baking sheets with parchment paper

#70 disher “melon baller”

Double boiler

Piece of Styrofoam (10-inch round)

1 recipe cake (you can use any cake recipe that will make a 9x13 or two 9-inch rounds), baked and cooled

2 cups buttercream frosting (you can make your own or by a tub of it)

40 lollypop sticks

3 lbs candy melts or coating

 Sprinkles

1. In a mixing bowl with paddle attachment, crumble the cake into small pieces and add the frosting. Mix only to blend completely.
2. Using a disher, roll the cake mixture into balls and place on prepared baking sheet. After all of the cake has been made into balls, place sheet in the freezer for 20 minutes.
3. Meanwhile, melt the candy melts over a double boiler (they may burn in the microwave).
4. Check the balls and make sure they are completely round.
5. Dip a stick (about 1/2 inch) into the melted chocolate and place it into each cake ball. Place into the Styrofoam. Place into the refrigerator.
6. Take each ball and dip into the melted chocolate and place back into the Styrofoam. This will prevent a pool of chocolate on the bottom. If you would like sprinkles, make sure you put a few on the dipped balls before they dry completely.

Note: By changing up the cake, frosting and candy melts the pop flavors are endless.