

# Reckless In The Kitchen

## **Cake Balls**

Ingredients:

- 1 cake of any flavor baked in a 9x13 pan
- 8 ounces cream cheese (not reduced fat)
- 1 bag of chocolate chips

Directions:

Using a fork shred the cake until it is completely crumbled into a large mixing bowl. Next, add the prepared frosting to the bowl of cake crumbs. Using a fork work the frosting into the crumbs until the cake and frosting are combined. Even if you are using a chocolate cake, the frosting will eventually blend into the cake. Using a small ice cream scoop to measure, roll the crumbs into balls that are 1 ½ inches in diameter and place on a baking sheet and put the sheet of cake balls into the freezer for 1 hour.

After the cake balls have been in the freezer for an hour it's time to coat the cake in chocolate. To prepare the chocolate coating you'll need to melt a bag of chocolate chips over a double boiler; fill a medium sized sauce pan with 2 inches of water and place the half of the chocolate chips in a high-heat friendly bowl. Put the bowl on top of the sauce pan, the bowl should be well above the water. Turn on the burner to medium heat and stir the chocolate as it melts. Once the chocolate is melted remove from heat.

Next, coat the cake balls by putting one cake ball into the melted chocolate and gently covering using a spoon and fork to maneuver the cake ball in chocolate. Once evenly coated place the cake ball on the baking sheet. If you are topping the cake ball with any decorations, do so before the chocolate hardens. Topping suggestions: sprinkles, crushed candy canes, melted white chocolate, or chopped nuts. Allow the chocolate to cool at room temperature.