

Dori's Cake Balls

At the wedding of the Century!***

- 1 box cake mix
- 1 complementary can of frosting
- 1½ packages of almond bark (choc or vanilla)
- 1 tsp oil

Prepare cake mix as directed on package. Allow cake to cool in pan, then crumble in a bowl and mix well with frosting. Set in refrigerator for a short time to set. Line a cookie sheet with waxed paper. Using a small scoop, make balls of the cake mixture



and set on the waxed paper. Put in the freezer to set. While the balls are setting, melt the almond bark according to packaged directions. (I use a 4-cup pyrex measuring cup and melt ½ of the almond bark at a time) Once the bark is melted, stir in ½ tsp of oil. Remove the balls from the freezer and dip, one at a time, into the melted bark. (I use 2 plastic forks to help dip and cover the balls with the bark) Place back on the waxed paper until set. (I do enough balls to use this first half, then I scoop more balls and return to

the freezer and then melt the second half of the bark to finish the remaining balls).

For a finishing touch, melt a small square of the opposite type of bark and make a swirl on the top of each ball. Have fun!!

- By far, the favorite has been:
- chocolate cake/choc frosting/choc dip
 - yellow cake/choc frost/choc dip
 - carrot cake/cream cheese frost/choc dip
 - red velvet/white choc almond frost/choc dip
 - strawberry cake/straw frost/vanilla dip.



Use your imagination, You will not be disappointed!