

CAKE BALLS (This recipe is from a friend, Carol Barnard)

Bake any flavor cake mix as directed on box (Devil's Food works well). Let cool slightly, then break into small pieces into large bowl. Mix a can of any flavor icing into the cake crumbs (Dark Fudge is good). Let this mixture cool in the refrigerator until the dough is firm enough to roll into balls about the size of a walnut. Place in freezer long enough to get cold. Melt 1 pkg. almond bark in microwave (I use Chocolate). It is best to melt 3 or 4 cubes at a time. After it is completely melted, stir in 1/2 tsp of vegetable oil. Dip the balls in the almond bark using a toothpick and shake off any dripping chocolate. Use 2nd toothpick to slide the ball off. Place on wax paper. Dip the toothpick back into the bark and fill the hole that is left on the ball. Sprinkle pecan bits on top as soon as you slide the ball from the toothpick. Best to make balls one day and dip the next because they do best when frozen first. The finished cake ball keeps well at room temperature for 4-5 days or in the freezer for a couple months. Do not store in the fridge. Be creative with flavors and decorations!

Courtesy of Cyndi Mitchael