



Autumn Cake Balls

READY IN



45 min.

SERVINGS



48

CALORIES



134 kcal

DESSERT

Ingredients

- ☐ 16 ounce chocolate white
- ☐ 16 ounce cream cheese frosting
- ☐ 48 servings purple gel food coloring
- ☐ 18.5 ounce john d. taylor's velvet falernum red

Equipment

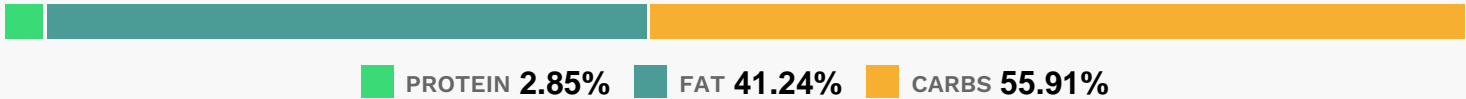
- ☐ bowl
- ☐ baking sheet
- ☐ oven

☐ double boiler

Directions

- ☐ Prepare and bake cake mix according to package directions for a 13" x 9" cake.
- ☐ Let cool. Crumble cooled cake into a large bowl. Stir in cream cheese frosting.
- ☐ Roll mixture into balls the size of quarters.
- ☐ Place on baking sheets and chill for several hours or overnight. Melt chocolate in double boiler. Dip cake balls into chocolate and place on waxed paper. Color chocolate with desired food coloring. Decorate tops with fall motifs by piping on top of cakes.
- ☐ Let stand until firm.

Nutrition Facts



Properties

Glycemic Index:0.89, Glycemic Load:2.21, Inflammation Score:-1, Nutrition Score:1.7991304375717%

Nutrients (% of daily need)

Calories: 133.89kcal (6.69%), Fat: 6.57g (10.11%), Saturated Fat: 2.68g (16.77%), Carbohydrates: 20.05g (6.68%), Net Carbohydrates: 19.26g (7%), Sugar: 15.05g (16.73%), Cholesterol: 0mg (0%), Sodium: 109.7mg (4.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 7.44mg (2.48%), Protein: 1.02g (2.05%), Copper: 0.1mg (4.99%), Phosphorus: 43.68mg (4.37%), Iron: 0.77mg (4.26%), Magnesium: 16mg (4%), Manganese: 0.07mg (3.61%), Fiber: 0.78g (3.13%), Vitamin B2: 0.04mg (2.4%), Selenium: 1.67µg (2.38%), Potassium: 66.77mg (1.91%), Calcium: 18.94mg (1.89%), Folate: 7.06µg (1.76%), Zinc: 0.23mg (1.54%), Vitamin B1: 0.02mg (1.36%), Vitamin B3: 0.24mg (1.2%)