



Cake Ball Flag Cake



Dairy Free



Popular

READY IN



200 min.

SERVINGS



63

CALORIES



90 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow your favorite (or flavor)
- ☐ 12 oz vanilla frosting
- ☐ 14 oz candy melts red
- ☐ 14 oz candy melts white
- ☐ 1 cup candy melts blue (from 14-oz bag)
- ☐ 1 serving evaporated cane juice red
- ☐ 1 serving sparkling wine white
- ☐ 1 serving evaporated cane juice blue

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ microwave

Directions

- ☐ Heat oven to 350°F. Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool completely, about 1 hour.
- ☐ Line cookie sheet with waxed paper. Crumble cake into large bowl.
- ☐ Add frosting; mix well. Using 1-inch scoop, shape mixture into balls; place on cookie sheet. Freeze about 45 minutes or until firm. When firm, transfer to refrigerator.
- ☐ In 1-quart microwavable bowl, microwave red candy melts uncovered on High 1 minute 30 seconds; stir. Continue microwaving and stirring in 15-second increments until melted and smooth.
- ☐ Remove a few balls from refrigerator at a time. Using 2 forks, dip and roll 1 ball at a time in red coating. Return to cookie sheet; immediately sprinkle with red sugar crystals. Dip a total of 28 cake balls in red coating.
- ☐ Repeat melting instructions for white candy melts. Dip a total of 23 cake balls in white coating; immediately sprinkle with sparkling sugar.
- ☐ Repeat melting instructions for blue candy melts. Dip remaining 12 cake balls in blue coating; immediately sprinkle with blue sugar crystals. Refrigerate all coated cake balls about 10 minutes or until set.
- ☐ On serving tray, arrange cake balls in flag pattern in 7 rows, starting from the bottom: 1 row of 9 red balls, 1 row of 9 white balls, 1 more row of 9 red balls, 1 more row of 9 white balls, 1 row of 4 blue balls and 5 red balls, 1 row of 4 blue balls and 5 white balls, and 1 more row of 4 blue balls and 5 red balls. Store tightly covered.
- ☐ Serve at room temperature.

Nutrition Facts



 PROTEIN **1.39%**  FAT **31.12%**  CARBS **67.49%**

Properties

Glycemic Index:0.68, Glycemic Load:1.58, Inflammation Score:-1, Nutrition Score:0.7269565106734%

Nutrients (% of daily need)

Calories: 89.64kcal (4.48%), Fat: 3.05g (4.69%), Saturated Fat: 2.07g (12.96%), Carbohydrates: 14.86g (4.95%), Net Carbohydrates: 14.76g (5.37%), Sugar: 11.39g (12.65%), Cholesterol: 0mg (0%), Sodium: 77.13mg (3.35%), Alcohol: 0.15g (100%), Alcohol %: 0.59% (100%), Protein: 0.31g (0.61%), Phosphorus: 26.76mg (2.68%), Vitamin B2: 0.04mg (2.09%), Calcium: 17.69mg (1.77%), Folate: 6.04µg (1.51%), Vitamin B1: 0.02mg (1.3%), Vitamin E: 0.16mg (1.05%), Iron: 0.19mg (1.05%), Vitamin B3: 0.2mg (1.02%)