



Cake Ball Ornaments

READY IN



180 min.

SERVINGS



45

CALORIES



111 kcal

DESSERT

Ingredients

- 1 box german chocolate
- 1 cup buttermilk
- 0.5 cup vegetable oil
- 3 eggs
- 2 tablespoons cocoa powder unsweetened
- 1 oz food coloring red
- 16 oz cream cheese frosting
- 2 cups candy melts green melted
- 2 cups candy melts red melted

- 1 cup candy melts white melted
- 0.3 cup frosted toast cereal

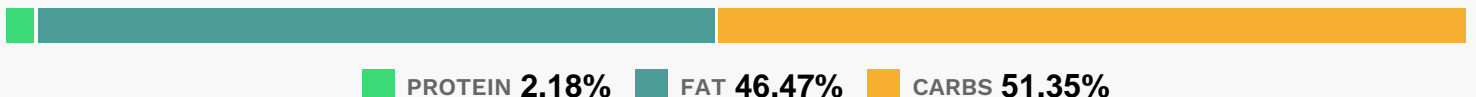
Equipment

- bowl
- frying pan
- baking sheet
- oven
- hand mixer
- toothpicks
- ziploc bags

Directions

- Heat oven to 350°F. Spray 13x9-inch pan with cooking spray. In large bowl, beat cake mix, buttermilk, oil, eggs, cocoa and food color with electric mixer on medium speed 2 minutes.
- Pour into pan.
- Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Line cookie sheet with waxed paper. Crumble cake into large bowl.
- Add frosting; mix well. Shape into 1 1/4-inch balls.
- Place on cookie sheet. Freeze 15 minutes.
- Transfer to refrigerator.
- Dip half of balls in melted green candy and other half in melted red candy; tap off excess. Return to cookie sheet; let stand until set.
- Spoon melted white candy into resealable food-storage plastic bag; cut off tiny corner of bag. Pipe designs on cake balls; let stand until set. Gently press 1 cereal piece on top of each cake ball, attaching with white candy. Pipe dot of candy on cereal piece; attach another cereal piece upright in center for ornament hook.

Nutrition Facts



Properties

Glycemic Index:0.69, Glycemic Load:0.08, Inflammation Score:-1, Nutrition Score:0.75869565295136%

Flavonoids

Catechin: 0.14mg, Catechin: 0.14mg, Catechin: 0.14mg, Catechin: 0.14mg Epicatechin: 0.44mg, Epicatechin: 0.44mg, Epicatechin: 0.44mg, Epicatechin: 0.44mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 110.64kcal (5.53%), Fat: 5.74g (8.83%), Saturated Fat: 3.51g (21.94%), Carbohydrates: 14.27g (4.76%), Net Carbohydrates: 14.18g (5.16%), Sugar: 13.58g (15.09%), Cholesterol: 11.5mg (3.83%), Sodium: 41.82mg (1.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.61g (1.21%), Vitamin B2: 0.03mg (1.71%), Selenium: 1.19µg (1.7%), Vitamin B12: 0.08µg (1.26%), Phosphorus: 12.42mg (1.24%), Iron: 0.18mg (1.03%)