



Cake Ball Ornaments

READY IN



180 min.

SERVINGS



45

CALORIES



141 kcal

DESSERT

Ingredients

- 1 cup buttermilk
- 0.3 cup frosted toast cereal
- 1 cup cream cheese frosting (from 1-lb container)
- 3 eggs
- 1 box chocolate cake mix
- 1 cup candy melts white melted
- 2 cups candy melts green melted
- 2 cups candy melts red melted
- 1 oz food coloring red

- 2 tablespoons cocoa powder unsweetened
- 0.5 cup vegetable oil

Equipment

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

Directions

- Heat oven to 350F. 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

  

 PROTEIN 3.25%  FAT 42.44%  CARBS 54.31%

Properties

Glycemic Index:0.69, Glycemic Load:0.08, Inflammation Score:-1, Nutrition Score:1.630869563507%

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: 141.13kcal (7.06%), Fat: 6.79g (10.45%), Saturated Fat: 3.71g (23.16%), Carbohydrates: 19.56g (6.52%), Net Carbohydrates: 19.24g (7%), Sugar: 15.64g (17.38%), Cholesterol: 11.5mg (3.83%), Sodium: 116.2mg (5.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.17g (2.34%), Phosphorus: 38.27mg (3.83%), Iron: 0.61mg (3.39%), Selenium: 2.37µg (3.38%), Vitamin B2: 0.04mg (2.61%), Copper: 0.05mg (2.6%), Calcium: 22.7mg (2.27%), Folate: 8.86µg (2.21%), Vitamin B1: 0.03mg (1.74%), Magnesium: 6.68mg (1.67%), Manganese: 0.03mg (1.61%), Potassium: 49.19mg (1.41%), Fiber: 0.32g (1.28%), Vitamin B12: 0.08µg (1.26%), Vitamin B3: 0.25mg (1.26%), Vitamin K: 1.29µg (1.23%), Vitamin E: 0.18mg (1.21%), Vitamin B6: 0.02mg (1.1%), Zinc: 0.15mg (1.01%)