



WHATSheATE



## Chocolate Cake Bites

READY IN



200 min.

SERVINGS



66

CALORIES



105 kcal

DESSERT

## Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 16 oz chocolate frosting
- ☐ 20 oz candy coating disks (from two 16-oz packages)
- ☐ 1 serving sprinkles assorted

## Equipment

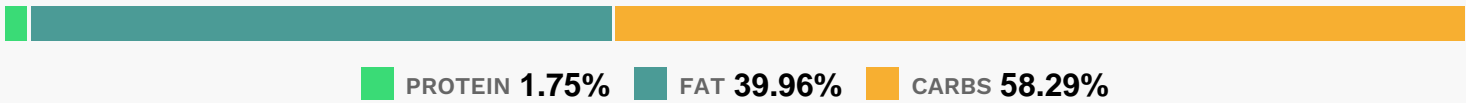
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet

- ☐ oven
- ☐ wax paper
- ☐ microwave

## Directions

- ☐ Heat oven to 350°F. Make and bake cake as directed on box for 13x9-inch pan. Cool completely, about 1 hour.
- ☐ In large bowl, crumble cake.
- ☐ Add frosting; mix well.
- ☐ Roll into 1-inch balls; place on wax paper-lined cookie sheet. Freeze about 45 minutes or until firm. Refrigerate to keep chilled.
- ☐ In 1-quart microwavable bowl, microwave 8 oz of the candy coating uncovered on High 1 minute 30 seconds; stir. Continue microwaving and stirring in 15-second increments until melted and smooth.
- ☐ Remove one-third of the balls at a time from refrigerator. Using 2 forks, dip and roll 1 ball at a time in coating.
- ☐ Place on wax paper-lined cookie sheet; immediately decorate with sprinkles. Refrigerate cake balls about 10 minutes or until coating is set. Melt remaining candy coating in 6-oz batches; dip remaining balls. (Reheat coating in microwave if it is too thick to coat.)
- ☐ Serve at room temperature. Store in airtight container.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.80782608469219%

## Nutrients (% of daily need)

Calories: 104.99kcal (5.25%), Fat: 4.69g (7.22%), Saturated Fat: 3.06g (19.1%), Carbohydrates: 15.4g (5.13%), Net Carbohydrates: 15.18g (5.52%), Sugar: 12.75g (14.16%), Cholesterol: 0mg (0%), Sodium: 69.07mg (3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.46g (0.92%), Phosphorus: 23.1mg (2.31%), Iron: 0.39mg (2.18%), Copper: 0.04mg (2%), Manganese: 0.03mg (1.55%), Selenium: 0.87µg (1.24%), Vitamin E: 0.18mg (1.2%), Magnesium: 4.52mg (1.13%), Calcium: 10.37mg (1.04%), Folate: 4.13µg (1.03%)