



WHATSheATE



Chocolate Cake Bites

READY IN



200 min.

SERVINGS



66

CALORIES



163 kcal

DESSERT

Ingredients

- ☐ 20 oz candy coating disks (from two 16-oz packages)
- ☐ 1 box chocolate cake mix
- ☐ 66 servings m&m candies assorted
- ☐ 0.8 cup chocolate frosting

Equipment

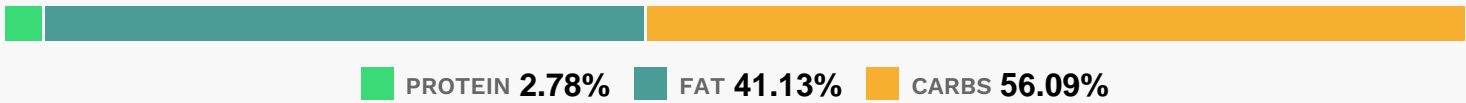
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet

- ☐ oven
- ☐ wax paper
- ☐ microwave

Directions

- ☐ Heat oven to 350F. 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:0.9017391246946%

Nutrients (% of daily need)

Calories: 162.56kcal (8.13%), Fat: 7.43g (11.43%), Saturated Fat: 4.98g (31.12%), Carbohydrates: 22.8g (7.6%), Net Carbohydrates: 22.21g (8.08%), Sugar: 19.51g (21.67%), Cholesterol: 2.25mg (0.75%), Sodium: 71.39mg (3.1%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.13g (2.26%), Iron: 0.52mg (2.86%), Calcium: 27.42mg (2.74%), Fiber: 0.59g (2.34%), Phosphorus: 19.7mg (1.97%), Copper: 0.03mg (1.57%), Selenium: 0.83µg (1.19%), Manganese: 0.02mg (1.04%), Folate: 4.08µg (1.02%)