



Gusher Confetti Cake Balls

 Dairy Free

READY IN



180 min.

SERVINGS



48

CALORIES



163 kcal

Ingredients

- ☐ 1 box asian rice cracker snack mix
- ☐ 16 oz vanilla frosting
- ☐ 1 cup sprinkles
- ☐ 4.5 oz fruit betty fruit gushers® (from 5.4-oz box)
- ☐ 32 oz candy coating disks dark white

Equipment

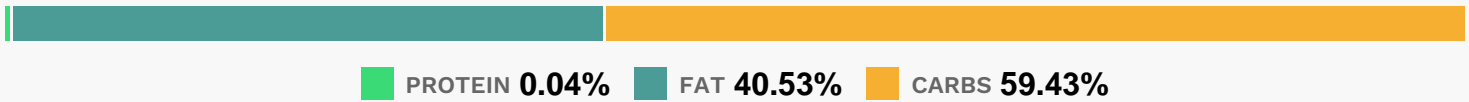
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet

- ☐ baking paper
- ☐ oven
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool completely.
- ☐ Line cookie sheets with waxed paper. Crumble cake into large bowl.
- ☐ Add frosting and 1/2 cup of the sprinkles; mix well. Shape into 48 (1 1/4-inch) balls. Press 1 fruit snack into each ball, covering completely; place on cookie sheets. Freeze until firm; transfer to refrigerator.
- ☐ In medium microwavable bowl, microwave 1 bag of candy melts uncovered on Medium (50%) 1 minute, then in 15-second increments, until melted; stir until smooth.
- ☐ Remove several cake balls from refrigerator at a time. Dip cake balls into melted candy to cover; tap off excess.
- ☐ Place on cooking parchment paper. Immediately sprinkle with some of the remaining 1/2 cup sprinkles.
- ☐ Let stand until set. Repeat with remaining bag of candy melts, cake balls and sprinkles.

Nutrition Facts



Properties

Glycemic Index:0.9, Glycemic Load:2.76, Inflammation Score:1, Nutrition Score:0.2495652169961%

Nutrients (% of daily need)

Calories: 163.12kcal (8.16%), Fat: 7.11g (10.94%), Saturated Fat: 5.84g (36.51%), Carbohydrates: 23.45g (7.82%), Net Carbohydrates: 23.41g (8.51%), Sugar: 22.8g (25.33%), Cholesterol: 0mg (0%), Sodium: 23.15mg (1.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.01g (0.03%), Vitamin B2: 0.03mg (1.72%), Vitamin K: 1.35µg (1.29%)