



Holiday Cake Bon Bons

READY IN



180 min.

SERVINGS



37

CALORIES



256 kcal

DESSERT

Ingredients

- ☐ 1 box chocolate cake mix your favorite (or flavor)
- ☐ 16 oz chocolate frosting your favorite (or flavor)
- ☐ 36 oz candy coating disks (from two 24-oz packages) (almond bark)

Equipment

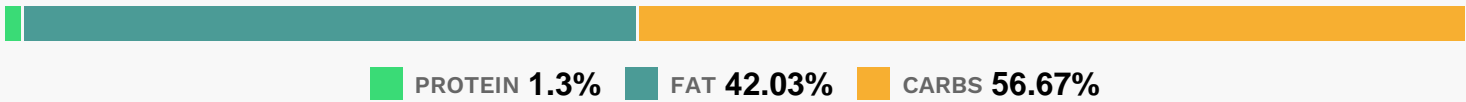
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven

- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool 15 minutes.
- ☐ In large bowl, crumble warm cake; stir in frosting until well blended. Refrigerate 1 to 2 hours or until firm enough to shape.
- ☐ Drop mixture by teaspoonfuls onto cookie sheet. Shape into balls. (If mixture is too sticky, refrigerate until firm enough to shape.) Freeze 30 minutes.
- ☐ Line another cookie sheet with foil. In 1-quart microwavable bowl, microwave 12 oz candy coating uncovered on High 1 minute 30 seconds; stir. Continue microwaving and stirring in 15-second intervals until melted and smooth.
- ☐ Remove one-third of the balls from the freezer. Using 2 forks, dip and roll each ball in coating.
- ☐ Place on foil-covered cookie sheet. Decorate as desired. Refrigerate cake balls about 10 minutes or until coating is set. Melt remaining candy coating in 12-oz batches; dip remaining balls.
- ☐ Serve at room temperature. Store in airtight container.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.4413043458987%

Nutrients (% of daily need)

Calories: 256.14kcal (12.81%), Fat: 11.86g (18.25%), Saturated Fat: 8.94g (55.87%), Carbohydrates: 35.97g (11.99%), Net Carbohydrates: 35.58g (12.94%), Sugar: 31.25g (34.72%), Cholesterol: 0mg (0%), Sodium: 126.76mg (5.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.82g (1.65%), Phosphorus: 41.21mg (4.12%), Iron: 0.7mg (3.89%), Copper: 0.07mg (3.56%), Manganese: 0.06mg (2.77%), Selenium: 1.55µg (2.21%), Vitamin E: 0.32mg (2.14%), Magnesium: 8.06mg (2.02%), Calcium: 18.49mg (1.85%), Folate: 7.36µg (1.84%), Potassium: 62.56mg (1.79%), Fiber: 0.39g (1.56%), Vitamin B1: 0.02mg (1.43%), Vitamin B2: 0.02mg (1.22%), Vitamin B3: 0.2mg (1.01%)