



Love Bug Cake Balls

 Dairy Free

READY IN



270 min.

SERVINGS



48

CALORIES



232 kcal

DESSERT

Ingredients

- ☐ 36 oz candy coating disks (any color)
- ☐ 0.8 cup fluffy frosting (any non-chip, no-nut flavor)
- ☐ 48 you will also need: parchment paper
- ☐ 1 box duncan hines classic decadent cake mix (any flavor)

Equipment

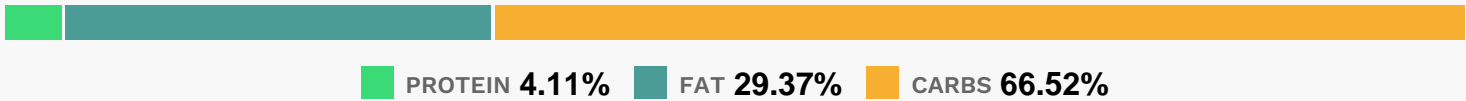
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet

- ☐ oven
- ☐ microwave
- ☐ lollipop sticks

Directions

- ☐ Make and bake cake mix as directed on box for 13x9-inch pan. Cool completely, and crumble cake. Reserve approximately one-fourth of cake crumbs, and set aside. (These will be used to coat the love bugs.)
- ☐ With large spoon, thoroughly mix remaining cake crumbs and the frosting.
- ☐ Roll mixture into quarter-size cake balls, and place on waxed paper-covered cookie sheet.
- ☐ Place cake balls in freezer about 15 minutes to firm up. Then transfer them to the refrigerator to keep chilled and avoid freezing.
- ☐ Place candy coating in microwavable bowl so coating is at least 3 to 4 inches deep. Microwave uncovered on Low (10%) in 30-second intervals, stirring after each, until melted and smooth.
- ☐ Remove 2 cake balls from refrigerator at a time. Dip tip of lollipop stick into melted coating, and insert into cake ball no more than halfway through. Dip and remove cake pop into coating in one motion without stirring, making sure entire cake ball is covered. If coating is too thick, add a little vegetable oil to help thin it and make it easier to work with.
- ☐ Remove and gently tap off any excess coating to fall off pop and back into bowl. Before coating sets, gently press cake crumbs around entire ball.
- ☐ Place stick in craft foam to dry.
- ☐ Once dry, remove cake ball from lollipop stick for decorating. Using photo as a guide, get creative with placement of desired candy decorations for fun expressions and details. Use melted candy coating to attach candy decorations. For feet, attach cake ball to a mini heart cookie. Use string licorice for antennae, heart candies for ears and eyes.
- ☐ Let dry completely; store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0.9, Glycemic Load:1.03, Inflammation Score:-1, Nutrition Score:2.8591304052135%

Nutrients (% of daily need)

Calories: 231.52kcal (11.58%), Fat: 7.33g (11.28%), Saturated Fat: 6.44g (40.25%), Carbohydrates: 37.35g (12.45%), Net Carbohydrates: 36.89g (13.41%), Sugar: 21.95g (24.39%), Cholesterol: 1.71mg (0.57%), Sodium: 195.99mg (8.52%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.31g (4.61%), Selenium: 6.29µg (8.98%), Vitamin B1: 0.12mg (8.16%), Manganese: 0.14mg (7.17%), Vitamin B3: 1.3mg (6.48%), Vitamin B2: 0.11mg (6.23%), Folate: 24.16µg (6.04%), Phosphorus: 52.32mg (5.23%), Iron: 0.85mg (4.74%), Calcium: 32.62mg (3.26%), Fiber: 0.46g (1.84%), Copper: 0.04mg (1.83%), Magnesium: 5.02mg (1.26%), Zinc: 0.19mg (1.25%)