



Red Velvet Cake Balls

READY IN



45 min.

SERVINGS



48

CALORIES



134 kcal

DESSERT

Ingredients

- ☐ 16 oz melting chocolate white
- ☐ 16 oz cream cheese frosting
- ☐ 18.5 oz velvet cake mix red

Equipment

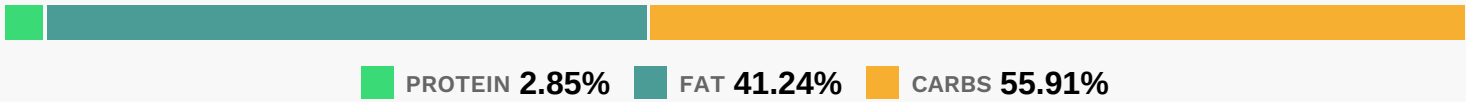
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ double boiler

☐ wax paper

Directions

- ☐ Prepare and bake cake mix following package directions for a 13"x9" cake; let cool. Crumble cooled cake into a large bowl. Stir in cream cheese frosting.
- ☐ Roll mixture into balls the size of quarters.
- ☐ Place on baking sheets and chill for several hours or overnight. Melt chocolate in a double boiler. Dip cake balls into chocolate and place on wax paper.
- ☐ Let sit until firm.

Nutrition Facts



Properties

Glycemic Index:0.89, Glycemic Load:2.21, Inflammation Score:-1, Nutrition Score:1.7991304375717%

Nutrients (% of daily need)

Calories: 133.89kcal (6.69%), Fat: 6.57g (10.11%), Saturated Fat: 2.68g (16.77%), Carbohydrates: 20.05g (6.68%), Net Carbohydrates: 19.26g (7%), Sugar: 15.05g (16.73%), Cholesterol: 0mg (0%), Sodium: 109.7mg (4.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 7.44mg (2.48%), Protein: 1.02g (2.05%), Copper: 0.1mg (4.99%), Phosphorus: 43.68mg (4.37%), Iron: 0.77mg (4.26%), Magnesium: 16mg (4%), Manganese: 0.07mg (3.61%), Fiber: 0.78g (3.13%), Vitamin B2: 0.04mg (2.4%), Selenium: 1.67µg (2.38%), Potassium: 66.77mg (1.91%), Calcium: 18.94mg (1.89%), Folate: 7.06µg (1.76%), Zinc: 0.23mg (1.54%), Vitamin B1: 0.02mg (1.36%), Vitamin B3: 0.24mg (1.2%)