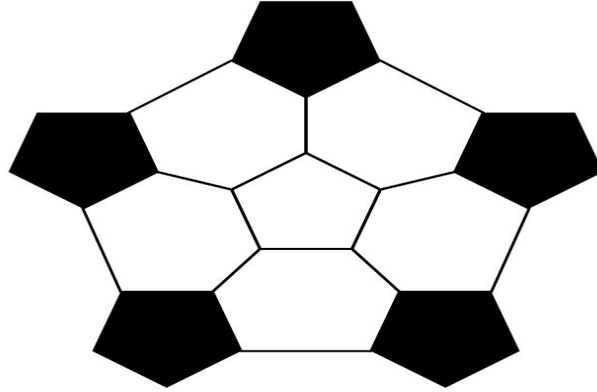


Soccer Cake Balls



Ingredients

2 (16 oz.) packages Vanilla CANDIQUIK

1 box carrot cake mix (or your choice of flavor, plus ingredients required for cake)

½ cup cream cheese frosting

Black Americolor Gourmet Writer

Instructions

- Prepare cake mix as directed on box.
- Crumble cake into a large bowl and mix thoroughly with ½ cup cream cheese frosting (it may be easier to use hands to mix together).
- Chill mixture for approximately 2 hours in the refrigerator (you can speed this up by placing in the freezer).
- On a wax lined baking sheet, roll mixture into 1 inch balls.
- Melt 1 package of Vanilla CANDIQUIK at a time, according to the directions on the package.
- Dip each cake ball into the CANDIQUIK and coat completely. Allow excess coating to drip off and place on a wax-lined baking sheet. (I usually keep about ten cake balls out at a time to dip and store the remaining ones in the fridge until ready to use.)
- Once completely dry, use the edible marker to draw on the soccer ball design.

Notes/Tips

To get perfectly sized cake balls, I use a stainless steel coffee scoop.

A cookie dough ball scoop would also work.