



## Red Velvet Cake Balls

Recipe Courtesy: [Bakerella](#)



### Ingredients

- 1 box red velvet cake mix (cook as directed on box for 13 X 9 cake)
- 1 can cream cheese frosting
- 1 package chocolate bark (regular or white chocolate)
- wax paper

### Directions

1. After cake is cooked and cooled completely, crumble into large bowl.
2. Mix thoroughly with 1 can cream cheese frosting. (It may be easier to use fingers to mix together, but be warned it will get messy.)
3. Roll mixture into quarter size balls and lay on cookie sheet. (Should make 45-50. You can get even more if you use a mini ice cream scooper, but I like to hand roll them.)
4. Chill for several hours. (You can speed this up by putting in the freezer.)
5. Melt chocolate in microwave or on stove top per directions on package.
6. Roll balls in chocolate and lay on wax paper until firm. (Use a spoon to dip and roll in chocolate and then tap off extra.)

You can tell that you can probably use any type of cookie or cake for these recipes. Also, to make them a little fancy, you can always use another color of chocolate/bark and drizzle it over the balls. I just put a little bit of melted chocolate in a zip loc bag, snip off one of the bottom corners and it drizzles a perfect stream of chocolate.

ENJOY,

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