



Cake Chocolates



Cake:

1 white cake mix

water, oil and eggs (find specific amounts in cake mix instructions)

Frosting:

8 oz. cream cheese

1 cube butter

3 1/2 c powdered sugar

dash salt

1 t vanilla

Coating:

1 12-oz. package white chocolate chips

2 T shortening

sprinkles

Make cake in a 9 x 13 pan according to package directions. Cool. Meanwhile, make frosting by beating cream cheese and butter together in large bowl. Add salt and vanilla. Beat in powdered sugar until smooth. When cake is cool, crumble cake into a fine consistency in a large bowl using forks or a food processor. Stir frosting into crumbled cake using spoon. Refrigerate at least 1 hour. Using 3/4-inch scoop, form balls out of cake/frosting mixture and place on wax paper. Cover with saran wrap and chill cake balls for 1 hour or more. (If you just can't wait, freeze for at least 30 minutes or until somewhat firm.) Melt white chocolate chips and shortening over double broiler or in mini crock pot and stir until smooth. Remove cake balls from fridge or freezer and dip in white chocolate mixture. Immediately dip in sprinkles. Let set on fresh sheet of wax paper for 10-15 minutes.