

## Red Velvet & Cream Cheese Cake Balls

### Ingredients:

- 1 box red velvet cake mix (I used Duncan Hines - cook as directed on box for 13 X 9 cake) or your own favourite recipe.
- 1 1/2 cups of my [cream cheese frosting](#) or you can use the can cream cheese frosting (16 oz.)

### Cream Cheese Frosting

**1 cup butter, softened**  
**1/2 cup vegetable shortening**  
**1 lb cream cheese, softened**  
**1 tablespoon clear vanilla extract**  
**3 1/2 lbs sifted confectioners' sugar**  
**1/2 teaspoon salt**

### Directions

**1. Cream butter, shortening, cream cheese and extracts. Gradually add confectioner's sugar and salt. Beat on low speed until nice and creamy. If you want whiter icing, try to use butter without dyes available at most health food stores.**

- 1 package chocolate bark (regular or white chocolate)
- Parchment or wax paper.

### Method:

1. After cake is cooked and cooled completely, crumble into large bowl.
2. Mix thoroughly with the cream cheese frosting. I used a wooden spoon to mix it around.
3. Using a melon baller or teaspoon roll mixture into quarter size balls and lay on cookie sheet covered with parchment. You can also use a mini ice-cream scoop but I'm a hands on kinda gal.
4. Chill for several hours. I froze mine for two hours.
5. Melt chocolate in microwave per directions on package.
6. Roll balls in chocolate and lay on parchment until firm. (I dropped the balls into the





[www.cakeartisan.com](http://www.cakeartisan.com)

chocolate, completely covered them and then scooped them up with a fork and tapped on the side of the bowl until most of the excess chocolate came off.)

I also only melt a few pieces of chocolate bark at a time because it starts to cool and thicken. It's easier to work with when it's hot.

I refrigerated mine again until ready to pack up and send to the office.

Happy baking,

Colleen :-)