

Devil's Food Chambord Cake Balls

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Ingredients:

1 Devil's Food cake, from a mix or your favorite recipe

3/4 stick butter, softened

1/4 cup plus 2 TBSP Chambord liqueur

up to 2 cups powdered sugar

3/4 cup baking cocoa powder

1 (12 oz) bag royal blue candy melts

1 oz vanilla or white almond bark

OPT: sprinkles

Directions:

*Make cake and cool.

*Beat the butter and 1/4 cup of the Chambord. Carefully beat in the baking cocoa and 1 3/4 cups of powdered sugar. Add as much of the other 1/4 cup of powdered sugar by tablespoons as needed. You want your frosting to be looser than piping consistency but not runny.

*Break up the cooled cake into a large bowl. Drizzle the remaining 2 TBSP Chambord over the cake, then add the frosting and mix until smooth. Wrap in plastic wrap and refrigerate at least 4 hours (I refrigerate overnight).

*Remove the cake from the refrigerator and roll into about 1 inch balls. You should have about 3 dozen. Place separately onto a baking sheet and put into the freezer until hard.

*You can coat at this point or move the balls into a sealed bag in the freezer and coat up to a few weeks later.

*NOTE: There are multiple ways to decorate:

1. Melt the royal blue candy melts according to the package directions. Place about 1/3 cup in a separate bowl and set aside. Dip the cake balls into the remaining melted candy to coat.

Remove to a piece of wax paper. Melt the 1 oz of white bark into the bowl you set aside until melted together. Drizzle onto the cake balls. Add sprinkles.

2. Melt 1/2 of the royal blue candy melts according to package directions. Drizzle onto cake balls. Add sprinkles.

3: Melt 1/2 of the royal blue candy melts according to package directions. Drizzle onto cake balls. Melt 1/2 of the remaining royal blue candy melts with 1 oz of white bark. Drizzle over the the royal candy onto the cake balls. Add sprinkles.

*Refrigerate cake balls until completely set.