

Cake Batter Cake Balls

From [The Girl Who Ate Everything](#) on [Ashley's Cooking Adventures](#)

Makes 24-30 Cake Balls

Ingredients

For the cake balls:

1 1/2 cups flour
1 cup yellow cake mix
1/2 cup unsalted butter, softened
1/2 cup white sugar
1 teaspoon vanilla
1/8 teaspoon salt
4 tablespoons milk
2 tablespoons sprinkles

For the coating:

12 ounces almond bark or white candy melts
4 tablespoons yellow cake mix
1 teaspoon almond extract
Sprinkles

Directions

Beat together butter and sugar using an electric mixer until combined. Add cake mix, flour, salt, and vanilla and mix thoroughly. Add the 4 tablespoons of milk and add 1 more tablespoon if needed to make a dough consistency. Mix in sprinkles by hand. Roll dough into one inch balls and place on parchment paper or wax paper lined cookie sheet. Chill balls in the refrigerator for 15 minutes to firm up.

While cake balls are chilling melt the white chocolate in the microwave in 30 second intervals until melted. Stir in between intervals. Once melted, quickly stir in cake mix until combined completely. Using a fork, dip cake balls into melted chocolate and shake off excess by tapping the bottom of the fork on the sides of your bowl. Place the cake balls back on the cookie sheet and top with sprinkles immediately after coating. Repeat with remaining balls until finished. Chill cake batter balls in the refrigerator until serving.