

Mocha Cinnamon Cake Balls

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NOTE: This recipe calls for 1/2 of the recipe for my Coffee and Cinnamon Cake Squares. To make ahead, make the cake squares recipe and serve half of them as cake squares. With the other half of the recipe, follow directions below. When the balls are frozen, put them into a sealable bag in the freezer and leave there up to a month or until ready to make these cake balls.

Ingredients (makes about 30):

1/2 recipe of my Coffee and Cinnamon Cake Squares (including frosting)

Recipe **HERE:** <https://www.bakinginatornado.com/2018/07/history-repeat-yourself.html>

1/4 cup chocolate syrup

12 oz dark chocolate chips

3/4 cup chocolate jimmies (sprinkles)

Directions:

*Place the cake squares (half of the full recipe), including the frosting, into a large bowl. Drizzle the chocolate syrup over the top and mix well.

*Roll into 3/4 inch balls. Place on a pan in the freezer and leave for about 2 hours or until hard. NOTE: To make these later, place the balls into a sealable plastic bag and leave in the freezer for up to a month.

*Place the sprinkles onto a small plate. Melt the dark chocolate chips in the microwave, at 15 second intervals, until they are completely smooth when stirred.

*One at a time, press a toothpick into each of the cake balls, dip in the melted chocolate, press the top into the sprinkles, place on parchment paper, gently remove the toothpick and allow to set before serving.