

PEPPERMINT CAKE BALLS

INGREDIENTS:

FOR CAKE:

1 package chocolate cake mix
1 cup water
½ cup vegetable oil
3 eggs
2 teaspoons **Organic Peppermint Bakery Emulsion**

FOR CAKE BALLS:

⅓ cup buttercream frosting or vanilla frosting
1 ½ – 2 cups white chocolate chips
White chocolate for drizzle (optional)
½ – ¾ cup crushed peppermint pieces
Sprinkles (optional)



DIRECTIONS:

FOR CAKE:

1. Preheat oven to 350°F and grease a 9 x 13-inch pan.
2. In a large bowl with mixer on medium speed, mix cake mix, water, oil, eggs, and **organic peppermint emulsion**. Bake cake according to cake mix packaging.
3. Remove cake from oven and allow to cool completely. Once cooled, crumble cake into a large mixing bowl.
4. Add frosting to the crumbled cake and mix, adding more if needed. There should be just enough frosting in the crumbled cake to help the mixture stick together.
5. Scoop out cake mixture with a small cookie scoop and shape into identical balls. Place in freezer until chilled, about 1 hour.
6. Microwave white chocolate in a microwave-safe bowl on low power for 30 seconds at a time. Stop and stir after each 30-second interval and repeat until completely melted.
7. Remove cake balls from freezer and coat in melted white chocolate. Return to the parchment-lined cookie sheet and place in freezer for an additional 5 minutes to set.

8. With remaining white chocolate, drizzle finish cake pops and top with crushed peppermint and sprinkles (optional).

Yields: 30-35 cake pops

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