

Cake Balls

Stephanie Collins

1 box cake mix (any flavor)
(you can also make from
scratch)
2 cups frosting (any flavor)

White, milk, or dark chocolate
for dipping, melted
Optional toppings: sprinkles,
nuts, or colored sugar
Lollipop sticks (optional)

Bake any cake in a 9x13-inch pan and cool slightly. Crumble the still warm cake into a large bowl and mix in frosting just until the mixture is sticky. Roll heaping tablespoonfuls between your hands and form the balls. Transfer to a parchment paper-lined baking sheet and freeze until firm, about 30 minutes. Dip the cake balls in melted chocolate, then sprinkle toppings or nuts on top. (To make the dipping easier, insert a lollipop stick into each ball before freezing.)

Pumpkin Cake

Patricia Cooper

4 eggs
2 cups sugar
1 cup oil
2 cups flour
1 ½ tsp. salt
2 tsp. cinnamon
2 tsp. baking soda
1 can pumpkin

Cream Cheese Icing:

1 pkg. cream cheese
½ stick margarine
1 box powdered sugar
1 tsp. vanilla

Beat eggs. Add sugar and oil. Sift dry ingredients and add to egg mixture. Add pumpkin. Blend well. Pour into greased and floured 9x13-inch pan or tube pan. Bake at 350° for 45 minutes (1 hour if using tube pan).

Icing: Add cream cheese and margarine into a bowl. Slowly add powdered sugar. Then add vanilla. If too stiff, add a few drops of water.