

GOLDEN CRÈME CAKE

ICE CREAM CONE

Makes 6 cones

Ingredients

6 individually wrapped Otis Spunkmeyer Golden Crème Cakes

1/4 tsp. salt

12 oz. confetti candy melts

12 oz. chocolate candy melts

Sprinkle of all-natural rainbow nonpareils

6 mini sugar cones

Method

- ~ Take Otis Spunkmeyer Golden Crème Cakes out of packaging and place into a mixing bowl.
- ~ Using your hands or a fork, mix together all of the crème cakes until filling and cake are well incorporated.
- ~ Line a quarter sheet pan with parchment paper.
- ~ Roll crème cake mixture into 1 inch balls and set on parchment lined baking sheet.
- ~ Place in the freezer for 15 minutes to harden.
- ~ Arrange sugar cones in an acrylic cone holder, cardboard cone holder or in tall water glasses.
- ~ Just before you are ready to dip, and not a minute sooner, prepare your candy melts.
- ~ Place confetti candy melts into a microwave safe bowl. Do the same for the chocolate candy melts.
- ~ Microwave candy melts according to directions on the package. Or place candy melts into a fondue serving bowl and stir until melted.
- ~ Dip hardened cake truffles into candy melt, and, using a spoon, thoroughly coat entire surface.
- ~ Use a fork to remove cake truffle from candy melt, and gently shake off excess.
- ~ Place on top of sugar cone to set.
- ~ Top with all-natural rainbow nonpareils.
- ~ Repeat with remaining cake truffles.
- ~ Once all of the cake truffles have been coated and topped onto sugar cones, place in the refrigerator for 10 minutes to firm up.

