

CHOCOLATE CRÈME

CAKE TRUFFLES

Serves 2

Ingredients

6 packages of Otis Spunkmeyer
Chocolate Crème Cakes with Caramel

6 oz. white candy melts

6 oz. chocolate candy melts

Sprinkle of decorative nonpareils



Method

- ~ Take crème cakes out of packaging and place into a mixing bowl.
- ~ Using your hands 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.
- ~ Just before you are ready to dip them and not a minute sooner, prepare your candy melts.
- ~ Place white 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.
- ~ Using a fork remove cake truffle from candy melts and gently shake off excess candy melts.
- ~ Return to parchment lined baking sheet and sprinkle immediately with desired topping before candy coating fully hardens.
- ~ Repeat with remaining cake truffles.
- ~ Once all of the cake truffles have been coated and topped, return the baking sheet to the refrigerator for 10 minutes to firm up.
- ~ You can arrange your chocolate crème cake truffles on a plate.
- ~ Enjoy!