

# *Beth's Chocolate Cake Filled Bon Bons*

Yields approximately 48, 1 1/4" bon bons.

## Ingredients:

- 1 – 18 oz box, Chocolate Cake Mix
- 1 – 16 oz container, Chocolate Frosting
- 1 1/2 lbs. (approx.), Milk Chocolate Candy Wafers
- 1/2 lb. (approx. total), Chocolate Candy Wafers in various colors for decorating the top of the bon bons.

## Directions:

Bake chocolate cake, as instructed on box. While cake is still warm, but not hot, crumble it in the pan. Scoop into a bowl with the frosting. Mix together. Chill mixture in the fridge for approx. 1/2 hour (the cooler it is, the easier it is to roll into balls).

Line the bottom of two 9" x 13" pans with wax paper. Roll the cake/frosting mixture into balls, approx. 1 1/4" in diameter, and place them on the wax paper (24 balls should fit in each pan). Freeze for about 15 minutes.

Start melting the milk chocolate wafers in a double-boiler. Remove the chocolate cake balls from the freezer and transfer them onto a plate. Pour some of the chocolate into a small bowl. Using a toothpick, dip a ball into the chocolate and coat fully, allowing excess to drip off before placing back on the wax paper in the 9" x 13" dish. "Paint" over the toothpick hole in the cake ball with a little extra chocolate on the toothpick. Repeat until all chocolate balls are coated. Return them to the freezer for another 15 minutes.

While the bon bons are in the freezer, melt the various colored candy wafers for decorating. Poke a hole with a toothpick in the corner of a plastic sandwich bag. Fill the bag with the melted chocolate and allow it to cool a little. Remove the bon bons from the freezer. Squeeze the colored chocolate through the hole in the sandwich bag to decorate the top of the bon bons, using various designs and colors. Freeze for another 15 minutes to set.

Keep the bon bons refrigerated or frozen.

ENJOY!!! ☺