

Everest's Snowballs

Makes about 2 dozen cake pops

INGREDIENTS

1. **15.25 oz** Box White or Blue Velvet Cake Mix
2. **1 Can** Vanilla Frosting
3. **2 cups** White Candy Melts
4. **Edible** White Glitter
5. **Blue Sprinkles**



INSTRUCTIONS

1. Make cake according to the directions on the box.
2. Once cake is baked and cooled, scoop out the cake without scraping into the bottom.
3. Place baked cake into the bowl, take your fork and break up into small pieces and add about 3/4 of the can of frosting and mix well.
4. Chill in refrigerator for about 10-15 minutes. Once chilled, roll into 1 inch balls and place on a parchment lined cookie sheet and stick into freezer for about 20 minutes.
5. When they are ready, take your white candy melts and put in a microwave safe bowl. Microwave to do this until discs are all melted. Next take a cake ball and dip into the white melt, make sure to get a nice even coat. Place on your parchment paper and sprinkle with edible glitter and blue sprinkles.
6. Let them set up at room temperature. They are now ready to enjoy and share!

