

Creating Cake Truffles

- Combine crumbled cake with any flavor RTS Icing in a bowl and mix until a fine texture is reached or well combined (**approximately 1 lb. crumbled cake to 2 oz. RTS Icing**).
- Form into balls with small scoop (No.70 preferred).
- Place on parchment-lined sheet pans and freeze (**approximately 1 hour**).
- Remove cake balls from freezer in small batches and dip into melted RTS Icing using forks or toothpicks.
- Place on parchment-lined sheet pan and allow icing to set. (**TIP:** To finish, icing can be tinted and drizzled onto truffles. Cake truffles can also be rolled in nuts, coconut, sprinkles, etc. before icing sets up.)

