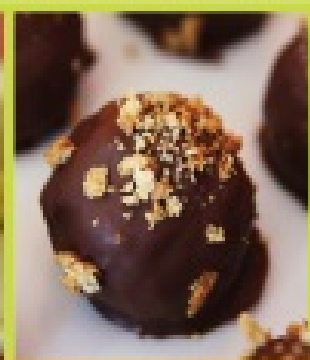
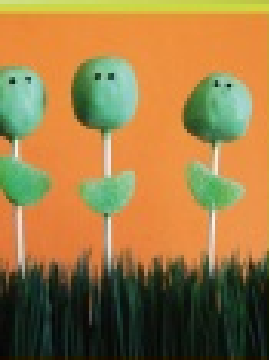




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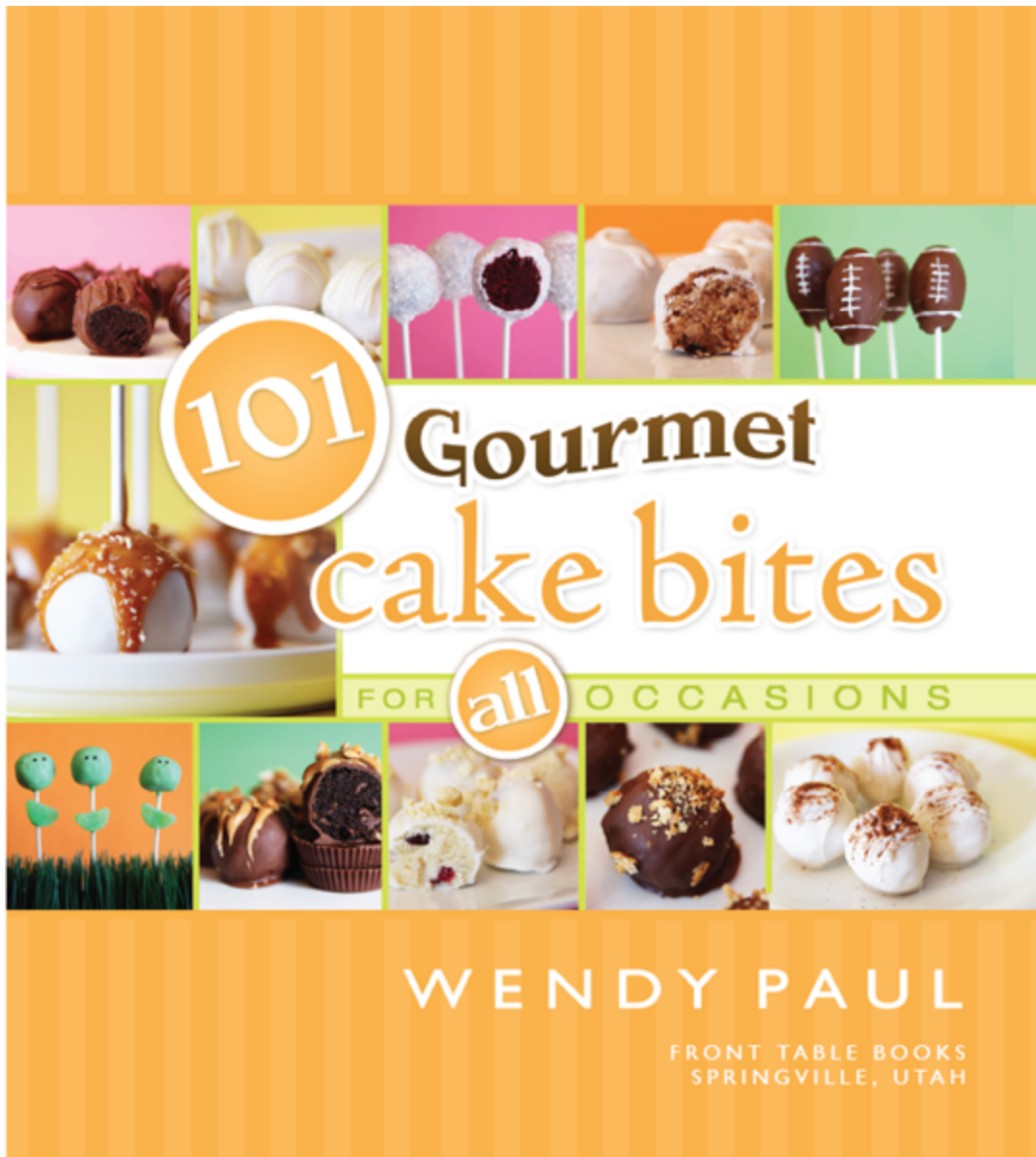
Gourmet cake bites

FOR **all** OCCASIONS



WENDY PAUL

FRONT TABLE BOOKS
SPRINGVILLE, UTAH



101

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FOR **all** OCCASIONS

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Fall *in* Love *at* First Bite

LITTLE DID I KNOW that a sweet treat could have me hooked at first bite. These little cake bites are a mouthful of happiness and pleasure and they tickle your taste buds delightfully.

CAKE BITES ARE PLAYFUL, yet sophisticated. They are perfect for weddings, birthday parties, graduations, or any special occasion. You can even make them “just because.”

REMEMBER, THERE IS ALWAYS a reason to bake!

BY USING A CAKE MIX, and adding a few extra ingredients to make it gourmet, these little cake bites will not only look great but taste great too! From Piña Colada to Root Beer Float, Pumpkin Cheesecake to Dark Chocolate Truffle, these cake bites are amazing little masterpieces.

HAPPY BAKING!

— Wendy L. Paul



Getting Started

THINGS YOU WILL NEED

One cake, baked, cooled, and crumbled.

Large mixing bowl

Big spoon

Small cookie scoop

1 lb. melting chocolate per batch of cake bites plus vegetable oil 2 forks or spoons for dipping cake bites into melting chocolate Wax paper for cooling

Sucker sticks for cake pops Foam for sticking cake pops in to set Sprinkles or toppings for cake bites Other decorating supplies, pens, toothpicks, and so on (per recipe directions).



Tips for Success

CAKE BALLS, CAKE BITES, CAKE POPS, EVEN CUPCAKE POPS. What's the difference? Well, it's simple, really. It's all a matter of design.

CAKE BALLS are just that. Little pieces of cake rolled into a ball. Then covered in chocolate and placed on a large platter, waiting to be devoured. Size varies from small to medium to large.

CAKE BITES, for all intents and purposes, are just a cake ball that is bite size—ready to snatch up in one bite. Cake bites are usually the size of a quarter, rounded.

CAKE POPS? Well, that's where it gets a little trickier. But still easy as pie, or should I say cake? Shape the cake into a small bite-size cake bite, then stick a candy stick into the bottom. Chill to set the cake pop.

CUPCAKE POPS— I had to include these since I am known as Mrs. Cupcake.... By using a small cupcake mold, you can shape your cake pop into a cupcake. I found my molds online, but they are also available at most cake decorating supply stores. And they're absolutely adorable!



YOU WILL NEED foam to stick the cake pop into once it has been decorated.



FORMING & SHAPING THE CAKE BITES.

Size really does matter here. This is done much like shaping a meatball—only the result is much sweeter. It is best if your hands are clean, so be sure to wash and dry them several times during the rolling process. If you are having a hard time keeping the balls uniform in size, don't be afraid to use a small cookie scoop to get the right amount of cake into your hand. The perfect size is a quarter, rounded in the palm of your hand.

Once the cake bite is formed, place it on a cookie sheet in rows, and refrigerate for 1–2 hours, or freeze for 20 minutes to harden the cake bite. Chilling the bites makes it easier and faster to dip them in the chocolate.

FREEZING CAKE BITES

These little pieces of heaven freeze just as well as a piece of cake. For several months at least (if you can keep them that long!) Place your rolled cake bites on a baking sheet and freeze in a single layer, not touching. Freeze until set (usually 1 hour). Then remove your frozen cake bites and place them in a freezer bag. Be sure to label and date. When you are ready to eat your cake bites, pull out what you need, melt your chocolate, and away you go!



THE MELTING CHOCOLATE

Over the course of baking these fantastic cake bites, I have learned that it is best if you add 1–2 tablespoons of vegetable oil to your 1 lb. of melting chocolate or candy coating. It gives a smoother consistency, and a thinner shell of chocolate coating—which my taste testers and I preferred. Also, it's important when dipping your cake bites to keep the melting chocolate hot. If it starts to cool, the chocolate will thicken, making the dipping harder and more lumpy. No one wants a lumpy cake bite!

COATING THE CAKE BITES WITH CHOCOLATE.

Follow the directions on the package of melting chocolate, also known as candy chocolate. Be sure to melt only a small amount at a time, that way the chocolate will stay easier to work with. You can always melt more chocolate if needed. Then using either 2 spoons, or forks (I prefer using forks), take the cake bite, and dip it into the melting chocolate, covering the entire surface. Do not roll the cake bite around, as this can leave crumbs in the melting chocolate. Remove the cake bite carefully and tap the fork on the edge of the bowl gently to release any excess chocolate from the cake bite.

Then transfer the cake bite to wax paper to set. To avoid fingerprints on your cake bite chocolate, wear candy-making gloves. Top with any candies or garnish before the chocolate is set.

At first this will feel a bit awkward, but as you finish the process, you will develop your own groove, and you will be a champ at dipping cake bites!

HOW MANY CAKE BITES WILL I GET?

This really depends on the size you shape your cake bites. Usually a typical recipe can make 36–40 cake bites when shaped in the size of a rounded quarter. If you make medium-sized cake bites the same recipe will yield about 32 servings. And if you make large cake bites (golf-ball sized) it will yield about 26–28.



If you don't want that many cake bites, you can quarter the recipe. Just simply use $\frac{1}{4}$ of your baked cake, and $\frac{1}{4}$ the frosting and add-ins you have chosen. You can freeze the remaining cake for another time. Seal the remaining cake in an air tight bag and label.

When you bake a lighter cake, such as white, yellow, pink, or green, you will notice golden brown flecks around all the sides of the cake. Be sure to carefully slice away any golden brown edges and flecks. This will make your cake a brighter, truer color. Note: when you slice away some of the cake, be sure to adjust the frosting amount. Decrease by $\frac{1}{4}$ – $\frac{1}{3}$ cup for the recipe. Then add more if needed.

Fruity *and* Fabulous





Key Lime Pie

Key Lime Pie

I know that this may be difficult for you to imagine, so you are going to have to bake these little cake bites for yourself. Either that or move into a home for sale in my neighborhood so I can bring you some regularly.

1 box yellow cake mix

½ Tbsp. grated lime zest

1/3 cup key lime juice

¾ cup half-and-half

2 eggs

MIX TOGETHER cake mix, lime zest, key lime juice, half-and-half, and eggs. Batter will be thick. Pour into a greased 9×13 baking pan. Bake at 350 degrees for 28–32 minutes or until cake springs back when lightly touched. Remove from oven and cool completely. Crumble cake into small, even pieces, placing crumbs in a large bowl.



ADD

¼ cup Lime Buttercream Frosting ([130](#)) ½ cup sweetened condensed milk

2 Tbsp. grated lime zest



WITH THE BACK of a spoon, mix together cake crumbles with other ingredients until a thick dough consistency forms. Shape into evenly sized

cake bites (xi) and cool 1–2 hours in the refrigerator, or 20 minutes in the freezer. Dip into white melting chocolate (xii). Top with crushed graham crackers if desired.

Lemon Poppy Seed

A cake bite that tastes like a great muffin you'd get from your favorite deli. I think you could have these cake bites for breakfast—I won't tell anyone.

- 1 box lemon cake mix
- 1 tsp. lemon extract
- 1 Tbsp. poppy seeds
- 3 eggs
- ¾ cup milk

MIX TOGETHER cake mix, lemon extract, poppy seeds, eggs, and milk. Batter will be thick. Pour into a greased 9×13 baking pan. Bake at 350 degrees for 28–32 minutes or until cake springs back when lightly touched. Remove from oven and cool completely. Crumble cake into small, even pieces, placing crumbs in a large bowl.



ADD

- 1 cup Lemon Buttercream Frosting (137) 2 Tbsp. grated lemon zest



WITH THE BACK of a spoon, mix together cake crumbles with other ingredients until a thick dough consistency forms. Shape into evenly sized

cake bites (xi) and cool 1–2 hours in the refrigerator or 20 minutes in the freezer. Dip into melting chocolate (xii). Serve.

Piña Colada

I'm sitting in a lounge chair, listening to the ocean surf crash around me... as I eat these cake bites... the warm sun heating touching my skin.... Oh, wait. It's snowing. Reality check! Anytime you want to take a little vacation—pop a Piña Colada cake bite in your mouth.

1 box white cake mix
3 eggs
½ cup lite coconut milk
½ cup pineapple juice
1 tsp. coconut extract
2 tablespoons flour

MIX TOGETHER cake mix, eggs, coconut milk, pineapple juice, coconut extract, and flour. Batter will be thick. Pour into a greased 9×13 baking pan. Bake at 350 degrees for 28–32 minutes or until cake springs back when lightly touched. Remove from oven and cool completely. Crumble cake into small, even pieces, placing crumbs in a large bowl.

ADD

1 cup Coconut Buttercream Frosting ([133](#)) 2 Tbsp. dried pineapple chunks, finely diced
shredded coconut



WITH THE BACK of a spoon, mix together cake crumbles with other ingredients until a thick dough consistency forms. Shape into evenly sized cake bites (xi) and cool 1–2 hours in the refrigerator, or 20 minutes in the freezer. Dip into melting chocolate (xii) and sprinkle with shredded coconut (optional). While eating, dream of your own tropical paradise.

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