



You're cordially invited to attend the marriage of wonderful ingredients to create

Wedding Cake Balls

Rehearsal

To prepare for this glorious moment, please be prepared to bring the following:

~One Box of Super Moist White Cake Mix (eighteen and one quarter ounces)

~Three Eggs~

~One-third Cup of Vegetable Oil~

~One and One-fourth Cup of Water~

~Twelve Ounces of Ready to Spread Vanilla Frosting~

~Sixteen Ounces of White-Chocolate Candy~

~The Marriage of the above cake mix, frosting, and candy will take approximately four hours to unite in the legal bonds of the pot and oven to create forty-eight delicious cake balls.~

Wedding

The wedding will begin with a social mixing of the cake batter. Once the eggs, oil, and water have been thoroughly mixed into the cake mix, we ask guests to heat up the party to three-hundred and seventy five degrees and join us in the oven for thirty minutes. After all tempers have cooled, the ceremonial crumbling of the cake will commence. The Vanilla Frosting will now wed the cake crumbs to become one moist, moldable batter. This batter will now take an intercession by dividing into forty-eight balls for a refreshing trip to the refrigerator for one hour. With the wedding night heating up, melting of the white chocolate candy begins by spending a few steamy minutes in the microwave. With the cake-frosting balls cooled, they will take the plunge into the melted chocolate to put on the eternal cloak of sweetness. With the reception approaching, all guests are invited to prepare for the final ceremony by cooling on the pan.

Reception of Deliciousness

Now that the enlightening journey has been completed, all cake balls can congregate on a platter to be enjoyed until death do they part.

