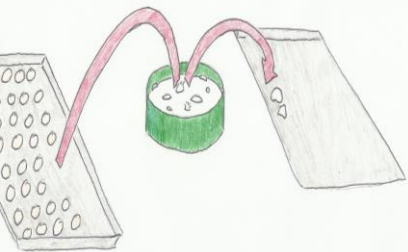
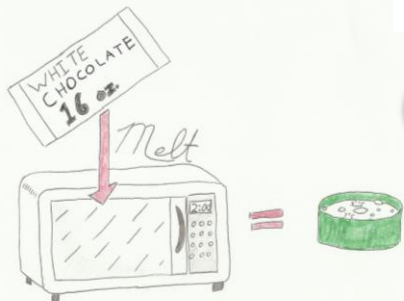


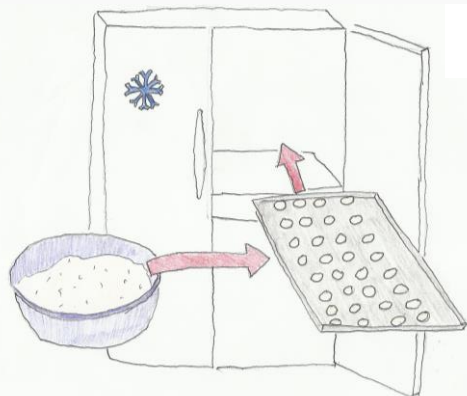
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You're cordially invited to attend the marriage of wonderful ingredients that make

## Wedding Cake Balls

### Rehearsal

To get ready for this great event you will need:

~1 Box of Super Moist White Cake Mix~

~3 Eggs~

~1/3 Cup of Vegetable Oil~

~1 & 1/4 Cup of Water~

~12 Ounces of Ready to Spread Vanilla Frosting~

~16 Ounces of White-Chocolate Candy~

~It will take about 4 hours for the marriage of the cake mix, frosting, and candy to create 48 delicious cake balls to be complete. ~

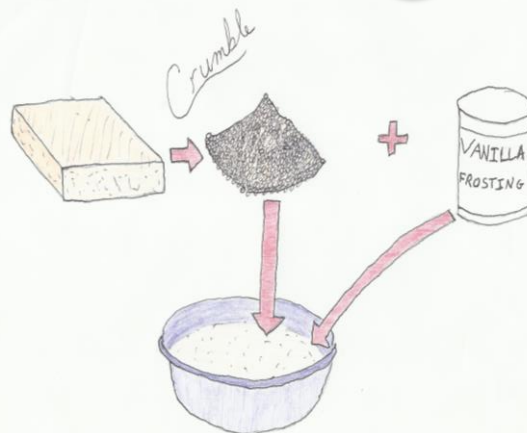
### Wedding

The wedding of the ingredients will begin with a social mixing of the cake batter. Once the eggs, oil, and water have been totally mixed into the cake mix, we ask guests (That's you!) to heat up the oven to 375 degrees oven for 30 minutes. Once everything is heated up, the ceremonial crumbling of the cake will begin! The Vanilla Frosting will now wed the cake crumbs to become one soft, moist batter. This batter will now be separated into forty-eight balls. The guests will then put them in the refrigerator for a refreshing break that will last 1 hour. With the wedding night heating up, melting of the white chocolate candy begins by being placed into the microwave for a few steamy minutes. With the cake-frosting balls cooled, they will take the plunge into the melted chocolate to be completely wrapped in sweetness. With the reception approaching, all guests are invited to prepare for the final ceremony by letting the pan cool.

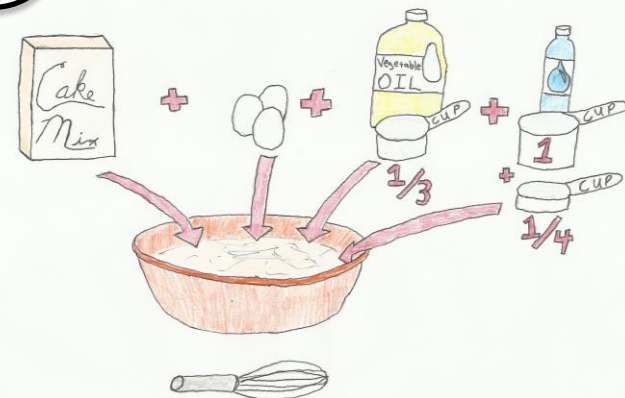
### Reception of Deliciousness

Now that the ceremony is complete, all cake balls can come together on a platter to be enjoyed until death do they part!

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