



**Century**  
Federal Credit Union

# Recipes for Success

## Espresso Chocolate Cake Truffles

Jen, Marketing Director

### Ingredients

- 1 boxed chocolate cake mix, prepared as directed
- 1/2 of a can chocolate frosting
- 2 Tbsps. of espresso powder
- 1/4 cup sprinkles
- 2 cups of milk chocolate melting wafers
- Sprinkles for garnish on top



### Directions

1. Prepare boxed cake with all ingredients listed and as directed. Set aside to cool thoroughly for at least one full hour.
2. In a large bowl, cut large pieces of the cooled cake and crumble into small pieces.
3. Add in espresso powder and 1/2 can of frosting and blend into cake crumbles until the mixture comes together. Add in 1/4 cup sprinkles and stir to combine.
4. Take a spoon or cookie dough scooper and scoop out about 1-1 1/2 tablespoons of cake/frosting mixture. Roll into evenly sized balls and place on a wax paper lined cookie tray. Refrigerate for 1 hour.
5. Melt chocolate over a double boiler. Once smooth, drop each ball into the chocolate and scoop out with a fork to drain excess chocolate off. Place back onto the tray and top with sprinkles.