



## strawberry crunch cake balls;

1. (strawh-beh-ree krun'ch kehk bahlz) *noun*. Strawberry ice cream and cake mash coated in icing and strawberry crunch topping.
2. Produces 12 Servings.
3. Preparation 1 hour 35 mins.
4. Oven temperature set to 350.

### Ingredients;

#### *Cake Balls*

- 2 c. strawberry ice cream, softened
- 1 box cake mix + ingredients

#### *Strawberry Crunch Topping*

- 1-2 c. freeze dried strawberries
- 1 tub white frosting

### Instructions;

#### *Cake Balls*

1. Remove ice cream from freezer and allow to soften.
2. Bake cake according to package directions. Remove from oven and trim the top to make flat. Reserve the removed cake.
3. Crumble the reserved cake and return to the oven for 15-20 minutes or until crisp.
4. While the remaining cake is still warm, mix with strawberry ice cream and mash together until a stick dough forms.
5. Roll into balls and place on a cutting board or baking sheet. Allow to set in the freezer 1 hour.

#### *Strawberry Crumble Topping*

6. In a processor, blend crisp cake and freeze dried strawberries to a crumble. Take frozen balls and frost, then roll in mixture. Serve cold.