

Pinecones-Cake Balls

What you need

- 1 batch [Dark Chocolate Cake](#)
- 8 ounces cream cheese, softened
- 2 cups confectioner's sugar
- 4 tablespoons butter
- 1 tablespoon milk (or more, as necessary)

Bake the cake and let it cool completely on a rack. This is a very moist cake, which is ideal for this recipe. It's best to let it cool overnight at least. When it is completely cool, break the cake into a large bowl. Crumble it with forks or your fingers until it is in fine crumbs.

In a separate bowl, whip the cream cheese, butter, powdered sugar, and milk together until smooth. Pour into the cake crumbs and mix with a spoon. Then continue mixing with your fingers, kneading and mixing until fully incorporated into the cake. Check to see if it will roll into a ball. It should: this makes a very malleable, easy-to-handle cake mixture. But if it needs a little extra moisture, add milk a spoonful at a time

Rum Balls

Ingredients

- 2 cups finely ground cake crumbs from a leftover cake
- 2 tablespoons [cocoa powder](#), optional
- 1 cup powdered sugar, sifted, plus extra for rolling
- 1 cup finely chopped pecans or walnuts
- 2 to 4 tablespoons honey
- 1/4 cup dark [rum](#)
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- 4 ounces semisweet chocolate, melted, optional

Directions

In a mixing bowl fitted with the paddle attachment, or by hand, mix together the cake crumbs, cocoa powder, powdered sugar, and [nuts](#). Stir in the 2 tablespoons of honey and the rum. Using your hands, try to form the mixture into a ball. If the mixture won't hold together add a little more

[honey](#). Roll the mixture into 1-inch balls, then roll them in powdered sugar or melted [chocolate](#), and let them set up. Then, let them age or ripen 24 hours.

Notes about the recipe: I toured Sara Lee Bakeries when I was a kid and they had scrap bins in laundry carts but it went to a local pig farmer. I used to make these in my bakery to use up all the trim from my [cake](#) layers. We kept a 5-gallon bucket, as most bakeries do, where we throw all the trims and once a week make rum balls. So each time, they were a little different depending on the content of the scraps.