



# BIRTHDAY CAKE TRUFFLES

## Makes about one dozen 1-ounce balls

My favorite offering at milk bar is our cake truffles, spawned entirely from leftover bits and pieces of cake! We had once served slices of cake to order, but after hemming and hawing with our endearing staff of counter employees over the correct way to slice and serve a multilayered cake, we decided to get smart, so we decided to make cake truffles with all of our leftover cake and cake layering scraps. Now, instead of committing to a whole slice of cake, you can get a bite or two or three.

You can choose to follow the recipe, or get crazy, without our guidance, using leftovers to concoct your own. Don't limit yourself to birthday cake; you can use any cake scrap and any leftover fillings, crumbs, or crunches from your kitchen

## The basics for cake truffles are as follows:

### The base:

Cake scraps, the fresher the better. We stick to one flavor of cake scraps at a time.  
(we use our birthday cake for the birthday cake truffles, recipe follows)

### The binder:

This can be fruit juice, fruit puree, flavored milky or a moist filling, curd, or sauce. Depending on the moistness of the cake base, we use more or less binder. We have recipes, but there is always a range for the binder. You can also choose to add in sprinkles, chips or any other textural element you want in the center of your cake truffle here.

(We use vanilla scented milk (whole milk with a splash of vanilla extract for our birthday cake truffles)

### The shell:

To seal in freshness and flavor, we roll each truffle in melted white chocolate. The melted white chocolate also serves to glue the crunchy coat onto the outside.

### The crunchy coat:

Finely ground crumbs or crunches work best, but we've even been known to use toasted yellow cake mix.  
(We use birthday cake sand, ground into a sandy consistency for our Birthday Cake Truffles)

birthday cake (recipe follows)  
vanilla milk (recipe follows)

**3 cups**  
**2-4 tablespoons**

white chocolate, melted

**3 ounces**

birthday cake sand

**1 cup**

1. Combine the cake scraps and vanilla milk in a medium sized bowl and toss with your hands until moist enough to knead into a ball. If it is not moist enough to do so, add up to 2 tablespoons more vanilla milk and knead it in.
2. Using a small ice cream scoop, portion out 12 even balls, each half the size of a ping-pong ball. Roll each one between the palms of your hands to shape and smooth it into a round sphere.
3. With latex gloves on, put 2 tablespoons of the white chocolate in the palm of your hand and roll each ball between your palms, coating it in a thin layer of melted chocolate; add more chocolate as needed.
4. Put 3 or 4 chocolate-covered balls at a time into the bowl of birthday cake sand. Immediately toss them with the crumbs to coat, before the chocolate shell sets and no longer acts as a glue (if this happens, just coat the ball in another thin layer of melted chocolate).
5. Refrigerate for at least 5 minutes to fully set the chocolate shells before eating or storing. In an airtight container, the truffles will keep for up to 1 week in the fridge.