

Lemon Bar Cake Balls

Created by: Alyssa Arora of [Her Modern Kitchen](#) using Kerbey Lane Cafe Lemon Poppyseed Pancake Mix

INGREDIENTS

Serves 20, Prep Time: 90 minutes, Chill Time: 30 minutes

1/4 cup unsalted butter, softened
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 cup Kerbey Lane Lemon Poppy Seed Pancake Mix
3/4 cup all-purpose flour, plus 1-2 additional tablespoons pinch of salt
2 tablespoons lemon zest
2-3 tablespoons milk
1/4 cup yellow sprinkles, for decorating
16-ounces white chocolate, separated in two 8-ounce portions wooden skewers, for dipping

INSTRUCTIONS

1. Line two baking sheets with parchment paper and set aside
2. In an electric mixer, cream together the butter and sugar until light and fluffy, about 2-3 minutes
3. Add in the vanilla extract
4. Once combined, add in the pancake mix, 3/4 cup flour and a pinch of salt
5. Mix on medium speed for 1 minute until fully incorporated
6. With the mixer on low, gently incorporate the lemon zest
7. Add in the milk, 1 tablespoon at a time, until the mixture becomes wet enough that when pressed together it holds form. You may need to turn the dough out onto a lightly floured surface and use your hands to knead the dough together to fully distribute the milk
8. Return the dough to the bowl and scoop the dough into tablespoon sized rounds
9. Roll each round into a ball, placing the balls onto the parchment lined baking sheets as you go
10. Place the balls in the refrigerator for 30 minutes to chill
11. Once the dough balls are chilled, place half of the white chocolate in a microwave safe bowl and microwave the chocolate in 30-second intervals, stirring between each until the chocolate is fully melted (about 60-90 seconds max)
12. Once melted, place a single dough ball on a wooden skewer and dip the ball into the melted chocolate until it is fully covered
13. Allow any excess chocolate to drip off of the dough ball then carefully maneuver the ball off of the skewer using a fork or cake flower lifter and place it back onto the parchment covered tray

14. Immediately place a pinch of yellow sprinkles on top of the wet white chocolate as decoration and allow it to set while you continue with the rest of the dough balls
15. If the chocolate begins to firm up, microwave it again for 10-20 seconds at a time until it's melted enough to work with. About halfway through dipping the balls, you will need to heat the remaining 8 ounces of white chocolate to coat the remaining dough balls following the same 30-second heating method as above
16. Once all cake balls are dipped, place the balls in the refrigerator to set completely until serving
17. Cake balls stored in a sealed container in the refrigerator will keep for up to 1 week