

# 3rd Place - Candies

## Misty Stanke

### Raspberry Cake truffles

#### Ingredients

- 2/3 cup butter
- 1 3/4 cups sugar
- 2 eggs
- 1 1/2 teaspoons vanilla
- 3 cups flour
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 1/2 cups milk
- Raspberry jello
- Melting Chocolate

#### Directions

Preheat oven to 375F degrees. Mix butter& sugar until fluffy. Add eggs& vanilla. Add flour, little by little. Add baking powder& salt. Add milk, little by little until consistency is right. Swirl in powdered jello. Pour in a 9x13 lightly greased/sprayed& floured.

Bake for 30-33 minutes. Let cool and crumble cake make into bite size balls set on a tray. Melt chocolate in the microwave according to directions. Dip balls into chocolate and set on wax paper to cool. Enjoy!