



## BLACK & WHITE CRUNCH CAKE

3 layers of chocolate cake and vanilla frosting topped with checkered black and white chocolate squares.

**Yield:** One 5" cake

### INGREDIENTS

- 1 Each **RICH'S** Allen® Round Uniced Single Layer Chocolate Cake, 5 in (#05280)
- 5 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- 2.5 oz Dark Crispearls
- .5 oz chocolate squares

### DIRECTIONS

- 1 Place a 5" split chocolate cake layer on a 6" cake board and place on turntable.
- 2 Using a speed icer tip and vanilla perfect finish, pipe filling on top of the first layer.
- 3 Place second layer on top and repeat the process of filling , then place the third and final split layer on top.
- 4 Using a speed icer and vanilla perfect finish, ice the sides and top of the cake, use a cake smoother to smooth the sides and top of cake.
- 5 Using the tip of a spatula, form a spiral design on top of the cake by starting at the top edge and working your way to the center of the cake while spinning the turntable.
- 6 Using a gloved hand, coat side of cake by gently patting Dark Crispearls against the side of cake to the top edge.
- 7 Place dark/white domino chocolate squares on top center to garnish.

