




CARAMEL CRUNCH CAKE

Three layers of chocolate cake, two layers classic caramel icing covered with Crispearls and caramel candies.

Yield: One 5" Cake

INGREDIENTS

1 Each  Allen® Round Uniced Single Layer Chocolate Cake, 5 in (#05280)

10 oz Classic Caramel Icing

.5 oz Caramel Candies

2.5 oz Milk Crispearls



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 classic caramel icing, 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 classic caramel icing, 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 Milk Crispearls against the side of cake to the top edge.
- 7 Place caramel candy squares on top center to garnish.