



## FUDGE CRUNCH CAKE

Layers of rich chocolate cake and classic chocolate icing decorated with dark Crispearls and chocolate candies.

**Yield: One 5" Cake**

## INGREDIENTS

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

**10 oz**  Whipped Chocolate Icing & Filling, 1 Count, 15 lb (#04937)

**2.5 oz** Dark Crispearls

**.5 oz** Chocoate Decorations

## 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 chocolate 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 chocolate 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 Dark Crispearls against the side of cake to the top edge.
- 7 Place chocolate decorations on top center to garnish.