



MINT CHOCOLATE CHIP CRUNCH CAKE

Rich chocolate cake layered with mint chocolate chip Bettercreme and decorated with Andes Mints and Dark Crispearls.

Yield: One 5" Cake

INGREDIENTS

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

6 oz **RICH'S** Bettercreme® Mint Chocolate Chip Icing, 9-Lb Pail (#11660)

2.5 oz Dark Crispearls

3 Each Andes Mints

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 mint chocolate chip Bettercreme, pipe filing 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 mint chocolate chip Bettercreme, 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 indies candies on top center to garnish.