# MINT CHOCOLATE CHIP CRUNCH CAKE

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



**Yield:** One 5" Cake

## INGREDIENTS

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| 1 Each | Allen® Round Uniced Single Layer Chocolate Cake, 5 in (#05280) |
| 2.5 oz | Dark Crispearls |
| 3 Each | Andes Mints |
| 6 oz | Mint Chocolate Chip Icing |

## 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.


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