



## CARAMEL MACCHIATO FLIGHT

Chocolate cake in a chocolate cup covered in coffee infused Made with Hershey's Bettercreme, drizzled with fudge and caramel icings and decorated with chocolate curls.

**Yield:** 70 Servings



## INGREDIENTS

|         |                                                                                        |
|---------|----------------------------------------------------------------------------------------|
| 1 Each  | <b>RICH'S</b> Allen® 1/2 Sheet Uniced Chocolate Cake, 5 Count (#03277)                 |
| 7/8 oz  | <b>RICH'S</b> Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608) |
| 1 Each  | Dark Chocolate Cup                                                                     |
| 1/2 oz  | Caramel Dip                                                                            |
| 1 pk.   | Instant coffee                                                                         |
| 1/4 oz  | <b>RICH'S</b> Allen® Fudge Icing, 1 Count, 39 lbs (#04201)                             |
| 1/8 oz  | chocolate curls                                                                        |
| 3 Piece | Coffee Bean                                                                            |
| 1/2 oz  | Chocolate Pieces                                                                       |

## DIRECTIONS

- 1 Using a ½ sheet chocolate cake, split the cake in half horizontally. Using a 2" round cutter, cut 5x7 making sure to cut through both layers creating 70 circles of cake.
- 2 Using a piping bag and caramel dip, pipe a single swirl on the bottom of a dark chocolate cup.
- 3 Place a single circle of chocolate cake on top of the caramel dip.

- 4 Using instant coffee and water, make a coffee slurry. Mix the coffee slurry into Made with Hershey's Chocolate Bettercreme to create Coffee Chocolate Bettercreme.
- 5 Using a open coupler and Coffee Chocolate Bettercreme, pipe a single swirl on top of the chocolate cake circle. Smooth flat to the top of the dark chocolate cup.
- 6 Using a open coupler and Coffee Chocolate Bettercreme, pipe on a double rosette on top of the cup.
- 7 Using a piping bag and caramel dip, drizzle top of rosette.
- 8 Using a piping bag and warmed Fudge Brownie & Donut Icing, drizzle top of rosette.
- 9 Using chocolate curls, cover bottom edge of rosette.
- 10 Using your choice of chocolate pieces and coffee beans, place on top of rosette.