







CHOCOLATE ECLAIR FLIGHT

Chocolate cake in a dark chocolate cup and covered in Bavarian crème, fudge icing, Made with Hershey's Chocolate Bettercreme and chocolate curls.

Yield: 70 Servings



INGREDIENTS

- 1 Each  Allen® 1/2 Sheet Uniced Chocolate Cake, 5 Count (#03277)
- 1 1/4 oz  Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- 1/2 oz  Bavarian Creme Filling, 1 Count, 31 lbs (#02881)
- 1 oz  Allen® Fudge Icing, 1 Count, 39 lbs (#04201)
- 1 Each Dark Chocolate Cup
- 1/4 oz chocolate curls
- 1/4 oz Chocolate Pieces

DIRECTIONS

- 1 Using a 1/2 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 Bavarian Crème filling pipe a single swirl on the bottom of a dark chocolate cup.
- 3 Place a single circle of chocolate cake on top or the Fudge Brownie & Donut Icing.
- 4 Using a #825 border tip and Made with Hershey's Chocolate Bettercreme, pipe a single swirl on top of the chocolate circle. Smooth flat to the top of the dark chocolate cup.
- 5 Using a #825 border tip and Made with Hershey's Chocolate Bettercreme, pipe on a double rosette on top of the cup.
- 6 Using warmed Fudge Brownie & Donut icing and a piping bag, pipe a swirl on the rosette.
- 7 Using chocolate curls, cover bottom edge of rosette.
- 8 Using your choice of chocolate pieces, place on top of rosette.