



5 IN CHOCOLATE SWIRL CAKE

Layers of rich chocolate cake and Made with Hershey's Chocolate Bettercreme garnished with chocolate curls and pieces of decadent chocolate.

Yield: 1 Cake

INGREDIENTS

- 6 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- 6 oz **RICH'S** Allen® Round Uniced Single Layer Chocolate Cake, 5 in (#05280)
- .3 oz Fancy Chocolate Pieces
- .5 oz chocolate curls

DIRECTIONS

- 1 Using a split 5" Chocolate cake layer fill and stack 3 split layers of cake with Chocolate Bettercreme.
- 2 Using an easy icer tip and Chocolate Hershey's Bettercreme, Ice cake, smooth side and top with a cake scraper.
- 3 Using the tip of a Small spatula start at bottom of cake while turning turntable make grooves up side of cake then to top center of cake.
- 4 Pat Chocolate Curls around bottom edge to trim.



- 5 Place a Fancy Chocolate on top center to garnish.