



5 IN CHOCOLATE VOLCANO CAKE

A chocolate "volcano" made with chocolate cake, "Made with Hershey's" Bettercreme and garnished with chocolate icing and chocolate pieces.

Yield: 1 Cake

INGREDIENTS

- 10 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)
- 1.5 oz RICH'S Whipped Chocolate Icing & Filling, 1 Count, 15 lb (#04937)
- 1.5 oz Chocolate Pieces



DIRECTIONS

- 1 Using a split 5" Chocolate cake layer fill and stack 3 split layers of cake.
- 2 Using a gloved hand press on top edges to form a dome shape to cake.
- 3 Using a #826 tip and Hershey's Chocolate Bettercreme. Pipe up and down from bottom of cake to top center while turning cake turntable to completely cover dome.
- 4 Using melted Chocolate donut icing, pipe on top of dome in a tight back and forth motion so that chocolate will drip slightly down sides of dome.
- 5 Pat Chocolate Curls around bottom edge to trim.
- 6 Place a Fancy Chocolate on top center to garnish.