



5 IN OREO VOLCANO CAKE

Layers of chocolate cake and Cookies 'n Crème Bettercreme topped with chocolate icing, chocolate curls and an Oreo cookies.

Yield: 1 Volcano Cake

INGREDIENTS

- 12 oz **RICH'S** Bettercreme® Cookies 'n Creme Icing Made With OREO® Cookies, 9-Lb Pail (#00331)
- 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 oz chocolate curls
- 1 Each Oreo Cookie

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 Cookies N Crème 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 an Oreo cookie that has been cut in half on top center to garnish.