



5 IN MINT CAKE

5 inch chocolate cake layers covered in Mint Chip and Vanilla Perfect Finish Bettercreme and chocolate ganache.

Yield: 1 Cake

INGREDIENTS

3 oz **RICH'S** Bettercreme® Mint Chocolate Chip Icing, 9-Lb Pail (#11660)

3 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)

8 oz **RICH'S** Allen® Round Uniced Single Layer Chocolate Cake, 5 in (#05280)

7 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)

1 oz chocolate curls



DIRECTIONS

- 1 Take 2-5" chocolate cake layers. Place one layer on a cake board.
- 2 Using an easy ice bag-cover the top of the cake with Mint choc chip buttercream. Place 2nd layer on top. Then Ice the entire cake with Mint choc chip better crème.
- 3 Use a cake scraper or spatula to smooth sides and top of cake evenly.
- 4 Pour chocolate ganache on top of the cake. Make sure you pour enough to drizzle down the sides a little.
- 5 Using a decorating bag and large star tip pipe a shell boarder around the top of the cake.
- 6 Garnish with chocolate curls.