



5IN BABY RUTH CAKE

A rich and decadent 5 inch cake with layers of chocolate cake and Caramel Bettercreme that is topped with pieces of Baby Ruth candy bars.

Yield: 1 5" cake

INGREDIENTS

- 5 oz **RICH'S** Bettercreme® Caramel Icing, 9-Lb Pail (#02261)
- 7 oz **RICH'S** ALLEN® UNICED 5" SPLIT LAYER CHOCOLATE CAKE, NATURALLY & ARTIFICIALLY FLAVORED (#10634)
- 1 oz Crushed Baby Ruth Candy Bar
- 1 oz **RICH'S** ALLEN® DONUT & ROLL ICING CARAMEL NATURALLY & ARTIFICIALLY FLAVORED (#04181)
- 2 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)

DIRECTIONS

- 1 Place first split layer onto 6" gold circle.
- 2 Using a pastry bag and just a coupler, fill bag with caramel Bettercreme.
- 3 Pipe icing on first layer to cover it and then add next layer of cake and repeat.



- 4 Add top layer of cake. Press down gently, make sure layers are straight.
- 5 Pour melted caramel icing over the top of cake and let it drop down the sides.
- 6 While the caramel is still wet sprinkle crushed Baby Ruth candy over the top of the cake.
- 7 Drizzle melted ganache over the top of the entire cake.
- 8 Place a rosette of Bettercreme in the center and place a Baby Ruth fun size candy bar on it.