



MINT CHOCOLATE CHIP 8" SPLIT CAKE

Two layers of chocolate cake filled with "Made with Hershey's" Chocolate Bettercreme and decorated with a combination of Mint Chip and "Made with Hershey's" Chocolate Bettercreme.

Yield: 1 8" Cake

INGREDIENTS

- 8 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- 6 oz **RICH'S** Bettercreme® Mint Chocolate Chip Icing, 9-Lb Pail (#11660)
- 12.5 oz **RICH'S** Allen® Uniced Single Layer Chocolate Cake, 8 in (#03275)
- Andes Mints

DIRECTIONS

- 1 Split an 8 inch chocolate cake and place onto a gold board, and wrap with an acetate collar.
- 2 Using a bag fitted with a large star tip, and filled with Chocolate Made with Hershey's Bettercreme, pipe icing on bottom layer.
- 3 Place other half layer on top of icing.
- 4 Using the same bag, pipe four large rosettes on the outer edge of cake.
- 5 Using a bag fitted with a large star tip, pipe four Mint Chip Bettercreme rosettes in between chocolate rosettes and one rosette in the center.
- 6 Garnish cake by placing a mini dessert mint cut in half on top of cake

