QUADRUPLE-LAYER CHOCOLATE CAKE



What could be better then a decadent layer of chocolate brown cake? One with two more layers of creamy deliciousness and extra chocolate, of course! Enchant your guests' sweet teeth with brownie, vanilla custard, cocoa topping, and bittersweet chocolate pieces, all in one bite.

Yield: 48 servings

INGREDIENTS

3 lb	brownie mix
4 C	Sugar, divided
1 3/4 lb	Butter, softened
2 lb	White chocolate, melted and cooled
4 tsp.	Vanilla Extract
3 3/4 C	Pasterized eggs
32 oz	Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
2 tbsp.	unsweetened cocoa
1 1/3 C	Bittersweet chocolate, coarsely chopped

DIRECTIONS

1. Prepare brownie mix, following directions on box. Bake in 1 full steam table pan (12"x20"x2"). Let cool.
2. Reserve 1/2 cup of sugar and set aside. Beat remaining 3 1/2 cups of sugar with butter on medium speed, until light and creamy.
3. Slowly stir in white chocolate on low speed.
4. Slowly add eggs, beating on medium speed until light and fluffy. Spread mixture evenly over brownie crust. Chill.
5. Whip Rich's® Whip Topping® with reserved sugar and cocoa on medium speed to full volume. Spread whip topping mixture evenly over chocolate mixture.
6. Sprinkle whipped topping mixture with bittersweet chocolate. Cover and chill for at least 4 hours.

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