



VANILLA DULCE DE LECHE FLIGHT

Chocolate cake and Bavarian Crème inside a dark chocolate cup topped with a swirl of Caramel and Vanilla Perfect Finish Bettercremes and decorated with a piece of caramelized sugar.

Yield: 70 Servings



INGREDIENTS

- 1 Each **RICH'S** 1/2 SHEET CHOCOLATE CAKE LAYER
NATURALLY & ARTIFICIALLY FLAVORED (#03277)
- .5 oz **RICH'S** CARAMEL NATURALLY & ARTIFICIALLY
FLAVORED BETTERCREME® (#02261)
- .5 oz **RICH'S** PERFECT FINISH VANILLA ARTIFICIALLY
FLAVORED BETTERCREME® (#03454)
- 1 oz **RICH'S** BAVARIAN CREME FILLING (#02881)
- 1 Each Dark Chocolate Cup

DIRECTIONS

- 1 Using a 1/2 sheet chocolate cake, split the cake in half horizontally. Using a 2" round cutter, cut 5x7 making sure to cut through both layers creating 70 circles of cake.
- 2 Using Bavarian Crème Filling pipe a single swirl on the bottom of a dark chocolate cup.
- 3 Place a single circle of chocolate cake on top of the Bavarian Crème Filling.
- 4 Using a #825 border tip and Caramel Bettercreme, pipe a single swirl on top of the chocolate cake circle. Smooth flat to the top of the dark chocolate cup.
- 5 Using a #825 border tip and a swirled Vanilla Perfect Finish Bettercreme and Caramel Bettercreme, pipe on a double rosette on top of the cup.
- 6 Using super fine sugar and a chef torch, create burnt sugar piece. Place a small piece of burnt sugar on top of rosette.