



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® WHIPPED ICING MINT CHOCOLATE CHIP NATURALLY FLAVORED (#1166o)
- 3 oz **RICH'S** PERFECT FINISH VANILLA ARTIFICIALLY FLAVORED BETTERCREME® (#03454)
- 8 oz **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE CHOCOLATE (#0528o)
- 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.