



## WHITE CHOCOLATE CHIP CAKE

Layers of yellow cake and Perfect Finish Bettercreme that is covered with white chocolate chips and melted white chocolate ganache.

**Yield:** 1 5" Cake

### INGREDIENTS

- 6 oz **RICH'S** PERFECT FINISH VANILLA ARTIFICIALLY FLAVORED BETTERCREME® (#03454)
- 8.25 oz **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE YELLOW (#07486)
- 8 oz White chocolate chips
- 2.25 oz White Chocolate Ganache



### DIRECTIONS

- 1 Place 5" cake layer on 6" gold board.
- 2 Using a speed icer and pastry bag, fill with Bettercreme.
- 3 Cover top of cake with Bettercreme and add next layer of cake. Base ice entire cake and smooth.
- 4 Cover entire cake with white choc. chips.
- 5 Drizzle top of cake with melted white choc ganache.
- 6 Place a rosette in the center of cake and garnish with white choc curls.