



FUDGE CRUNCH CAKE

Layers of rich chocolate cake and classic chocolate icing decorated with dark Crispearls and chocolate candies.

Yield: One 5" Cake

INGREDIENTS

1 Each **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE CHOCOLATE (#05280)

10 oz **RICH'S** WHIPPED ICING & FILLING CHOCOLATE (#04937)

2.5 oz Dark Crispearls

.5 oz Chocoate Decorations



DIRECTIONS

- 1 Place a 5" split chocolate cake layer on a 6" cake board and place on turntable.
- 2 Using a speed icer tip and classic chocolate icing, pipe filling on top of the first layer.
- 3 Place second layer on top and repeat the process of filling , then place the third and final split layer on top.
- 4 Using a speed icer and classic chocolate icing, ice the sides and top of the cake, use a cake smoother to smooth the sides and top of cake.
- 5 Using the tip of a spatula, form a spiral design on top of the cake by starting at the top edge and working your way to the center of the cake while spinning the turntable.
- 6 Using a gloved hand, coat side of cake by gently patting Dark Crispearls against the side of cake to the top edge.
- 7 Place chocolate decorations on top center to garnish.