



CARAMEL MACCHIATO FLIGHT

Chocolate cake in a chocolate cup covered in coffee infused Made with Hershey's Bettercreme, drizzled with fudge and caramel icings and decorated with chocolate curls.

Yield: 70 Servings



INGREDIENTS

1 Each **RICH'S** ALLEN® 1/2 SHEET CHOCOLATE CAKE
LAYER NATURALLY & ARTIFICIALLY FLAVORED
(#03277)

7/8 oz **RICH'S** Bettercreme® Chocolate Icing Made W/
Hershey's Cocoa, 9-Lb Pail (#13608)

1 Each Dark Chocolate Cup

1/2 oz Caramel Dip

1 pk. Instant coffee

1/4 oz **RICH'S** ALLEN® BROWNIE & DONUT ICING FUDGE
(#04201)

1/8 oz chocolate curls

3 Piece Coffee Bean

1/2 oz Chocolate Pieces

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 a piping bag and caramel dip, pipe a single swirl on the bottom of a dark chocolate cup.
- 3 Place a single circle of chocolate cake on top of the caramel dip.
- 4 Using instant coffee and water, make a coffee slurry. Mix the coffee slurry into Made with Hershey's Chocolate Bettercreme to create Coffee Chocolate Bettercreme.
- 5 Using a open coupler and Coffee Chocolate Bettercreme, pipe a single swirl on top of the chocolate cake circle. Smooth flat to the top of the dark chocolate cup.
- 6 Using a open coupler and Coffee Chocolate Bettercreme, pipe on a double rosette on top of the cup.
- 7 Using a piping bag and caramel dip, drizzle top of rosette.
- 8 Using a piping bag and warmed Fudge Brownie & Donut Icing, drizzle top of rosette.

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Using your choice of chocolate pieces and coffee beans, place on top of rosette.