



## CHOCOLATE BROWNIE FLIGHT

Rich chocolate brownie covered with fudge icing, Made with Hershey's Chocolate Bettercreme and chocolate curls.

**Yield:** 70 Servings



## INGREDIENTS

1 Each **RICH'S** ALLEN® FULLY BAKED UNICED BROWNIE WITHOUT NUTS 1/2 SHEET (#91480)

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

1 Each Dark Chocolate Cup

1/4 oz chocolate curls

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

## DIRECTIONS

- 1 Using a 1/2 sheet Brownie, 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 Fudge Brownie & Donut Icing, pipe a single swirl on the bottom of a dark chocolate cup.
- 3 Place a single circle of brownie on top of the Fudge Brownie & Donut Icing.
- 4 Using a #825 border tip and Made with Hershey's Chocolate Bettercreme, pipe a single swirl on top of the brownie circle. Smooth flat to the top of the dark chocolate cup.
- 5 Using a #825 border tip and Made with Hershey's Chocolate Bettercreme, pipe on a double rosette on top of the cup.
- 6 Using chocolate curls, cover bottom edge of rosette.
- 7 Using your choice of chocolate pieces, place on top of rosette.