



ROCKY ROAD FLIGHT

Yellow and chocolate cake layered with fudge icing and marshmallow crème then topped with Made with Hershey's Chocolate Bettercreme, walnuts and drizzled with fudge icing and marshmallow crème.

Yield: 140 Servings



INGREDIENTS

- 1 Each **RICH'S** ALLEN® 1/2 SHEET CHOCOLATE CAKE LAYER NATURALLY & ARTIFICIALLY FLAVORED (#03277)
- 1 Each **RICH'S** Allen® 1/2 Sheet Yellow Cake Layer (#03280)
- 1 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- 1 oz **RICH'S** ALLEN® BROWNIE & DONUT ICING FUDGE (#04201)
- 1 Each Dark Chocolate Cup
- 1/4 oz Chopped walnuts
- 1 Each Maraschino Cherry

DIRECTIONS

- 1 Using a 1/2 sheet yellow 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. Repeat using a 1/2 sheet chocolate cake.
- 2 Using a piping bag and Fudge Brownie & Donut Icing, pipe a single swirl on the bottom of a dark chocolate cup.
- 3 Using a single circle of yellow cake, split the circle in half horizontally. Place one circle on top of the Fudge Brownie & Donut Icing.
- 4 Using a piping bag and marshmallow crème, pipe a single swirl on top of the yellow cake circle.
- 5 Using a single circle of chocolate cake, split the circle in half horizontally. Place one circle on top of the marshmallow crème.
- 6 Using a #825 border tip and Made with Hershey's Chocolate Bettercreme, pipe a single swirl on top of the chocolate cake circle. Smooth flat to the top of the dark chocolate cup.
- 7 Using a #825 border tip and Made with Hershey's Chocolate Bettercreme, pipe on a double rosette on top of the cup.
- 8 Using a piping bag and marshmallow crème, drizzle top of

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Using a piping tip and warmed Fudge Brownie & Donut Icing, drizzle top of rosette.

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Using chopped walnuts, cover bottom edge of rosette.

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