



TOASTED ALMOND FLIGHT

Chocolate cake and chocolate almond spread inside a dark chocolate cup covered in Made with Hershey's Chocolate Bettercreme and decorated with toasted almonds and chocolate pieces.

Yield: 70 servings



INGREDIENTS

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

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

1/2 oz Hershey's Chocolate Almond Spread

1/2 oz Chopped and Toasted Almonds

1/4 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 chocolate almond spread pipe a single swirl on the bottom of a dark chocolate cup.
- 3 Place a single circle of chocolate cake on top of the chocolate almond spread.
- 4 Using a piping bag and chocolate almond spread, pipe a single swirl on top of the chocolate 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 toasted almonds, cover bottom edge of rosette.
- 7 Using your choice of chocolate pieces, place on top of rosette.