



CARAMEL MACCHIATO CAKE

Delicious chocolate cake filled with coffee flavored Perfect Finish, caramel icing and topped with caramel Bettercreme and chocolate crumbs.

Yield: 1 Cake



INGREDIENTS

- 2 Each **RICH'S** ALLEN® UNICED 8" LAYER CHOCOLATE CAKE NATURALLY & ARTIFICIALLY FLAVORED (#03275)
- 14 oz **RICH'S** Bettercreme® Caramel Icing, 9-Lb Pail (#02261)
- 18 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- 9 oz **RICH'S** ALLEN® DIPPING ICING CARAMEL NATURALLY & ARTIFICIALLY FLAVORED (#04312)
- 1/2 oz Chocolate Cake Crumbs

DIRECTIONS

- 1 Split two layers of chocolate cake.
- 2 Fill each cake layer with a thin layer of Classic Caramel Icing add on top of the Classic Caramel fill with coffee flavored Perfect Finish (add small amount of water to a jar of instant coffee and stir. Add diluted instant coffee to Perfect Finish to taste)
- 3 Base ice cake using Caramel Bettercreme Icing.
- 4 Pipe stripes on top using Caramel Perfect Finish Classic Caramel Icing with #8 round tip as shown.
- 5 Pipe stripes on top using Caramel Perfect Finish Classic Caramel Icing with #8 round tip as shown.