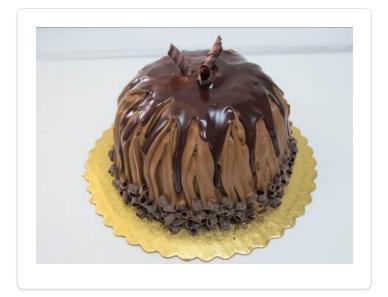


## **5 IN CHOCOLATE VOLCANO CAKE**

A chocolate "volcano" made with chocolate cake, "Made with Hershey's" Bettercreme and garnished with chocolate icing and chocolate pieces.

Yield: 1 Cake



## **INGREDIENTS**

- 10 oz Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- 6 oz ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE CHOCOLATE (#05280)
- 1.5 oz WHIPPED ICING & FILLING CHOCOLATE (#04937)
- 1.5 oz Chocolate Pieces

## **DIRECTIONS**

- Using a split 5" Chocolate cake layer fill and stack 3 split layers of cake.
- Using a gloved hand press on top edges to form a dome shape to cake.
- Using a #826 tip and Hershey's Chocolate Bettercreme. Pipe up and down from bottom of cake to top center while turning cake turntable to completely cover dome.
- Using melted Chocolate donut icing, pipe on top of dome in a tight back and forth motion so that chocolate will drip slightly down sides of dome.
- Pat Chocolate Curls around bottom edge to trim.
- Place a Fancy Chocolate on top center to garnish.