



SPIKED CHOCOLATE CAKE WITH GANACHE

Two split layers of chocolate cake filled and gently covered with Vanilla Perfect Finish and topped with a swirl of Vanilla Perfect Finish, Brick Red Bettercreme and Dark Chocolate Ganache.

Yield: 1 8" Cake

INGREDIENTS

15 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)

2.6 oz **RICH'S** BETTERCREME PERFECTLY SWEET WHIPPED ICING BRICK RED (#09166)

25.7 oz **RICH'S** ALLEN® UNICED 8" LAYER CHOCOLATE CAKE NATURALLY & ARTIFICIALLY FLAVORED (#03275)

5.5 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)



DIRECTIONS

- 1 Split 2 cake layers.
- 2 Place 1st layer on a cake board, and using an open coupler fill the cake layer, allowing some of the icing to go over the edge.
- 3 Repeat 2 more times, until all of the layers are filled.
- 4 Use an open coupler to pipe icing on the top of the cake.
- 5 Smooth the top and sides of the cake.
- 6 Drizzle heated ganache on the top of the cake allowing it to drip over the edges.
- 7 Once the ganache is hardened, use a striped pastry bag with an open coupler to pipe rosettes on the top of the cake.
- 8 Garnish the top of the cake with non- pariels.