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	Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
2.6 oz	Bettercreme® Red Icing, 15 12-Oz Bags (#22019)
25.7 oz	Allen® Uniced Single Layer Chocolate Cake, 8 in (#03275)
5.5 oz	ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)

DIRECTIONS

1. Split 2 cake layers.
2. Place 1st layer on a cake board, and using on 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.

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