



5IN NESTLE CRUNCH CAKE

Layers of rich chocolate cake and perfectly sweet Perfect Finish Bettercreme topped with ganache and Nestle CRUNCH candy.

Yield: 1 5" Cake



INGREDIENTS

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

7 oz **RICH'S** ALLEN® UNICED 5" SPLIT LAYER CHOCOLATE CAKE, NATURALLY & ARTIFICIALLY FLAVORED (#10634)

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

1 oz Nestle CRUNCH Candy

DIRECTIONS

- 1 Place first split layer on a 6" gold circle.
- 2 Using a pastry bag with just a coupler fill it with Bettercreme.
- 3 Cover the first layer of cake with Bettercreme and then add the next layer of cake and repeat.
- 4 Cover the top layer with Bettercreme using pastry bag.
- 5 Drizzle melted ganache over top of cake.
- 6 While chocolate is still wet sprinkle crushed Nestles Crunch candy over top of cake.