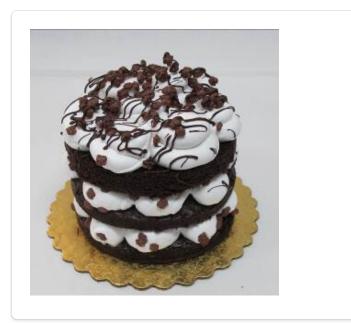


## **5IN NESTLE CRUNCH CAKE**

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	Refect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
7 oz	CALEN® UNICED 5" SPLIT LAYER CHOCOLATE CAKE, NATURALLY & ARTIFICIALLY FLAVORED (#10634)
.5 oz	Reference 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.