



5" MINT CHIP ROSETTE CAKE

Two layers of chocolate cake filled and iced with Mint Chip Bettercreme and garnished with Andes Mints and chocolate chips.

Yield: 1 5" Cake

INGREDIENTS

8 oz **RICH'S** Bettercreme® Mint Chocolate Chip Icing, 9-Lb Pail (#1166o)

8.25 oz **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE CHOCOLATE (#0528o)

.25 oz Andes Mints

.25 oz Chocolate chips



DIRECTIONS

- 1 Place one 5 inch chocolate layer on a gold board.
- 2 Fill center of cake with Mint Chip Bettercreme.
- 3 Place other chocolate layer on top, and ice the cake with Mint Chip Bettercreme.
- 4 Using a large star tip and Mint Chip Bettercreme, pipe five large rosettes on outside edge of cake and one in the center.
- 5 Sprinkle a few mini chocolate chips on the outer rosettes and place a chocolate dessert mint cut in half diagonally on top of the center Rosette.