



MINT CHIP 5" CHOCOLATE CAKE

Three delicious 5" split layers of rich chocolate cake filled and topped with Mint Chip Bettercreme, Andes Mints and chocolate chips.

Yield: 1 5" Cake

INGREDIENTS

- 4 oz **RICH'S** Bettercreme® Mint Chocolate Chip Icing, 9-Lb Pail (#11660)
- 6.5 oz **RICH'S** ALLEN® UNICED 5" SPLIT LAYER CHOCOLATE CAKE, NATURALLY & ARTIFICIALLY FLAVORED (#10634)
- .25 oz Chocolate chips
- .25 oz Andes Mints



DIRECTIONS

- 1 Split two 5 inch chocolate layers in half horizontally, using only one and a half layers per cake.
- 2 Place ½ layer on a gold board and using a bag fitted with a large star tip and filled with Mint Chip Bettercreme pipe icing to the edge of the cake.
- 3 Repeat this process on the next two layers. Make a wave pattern on top of the last layer.
- 4 Garnish with mini chocolate chips and a dessert mint cut in half diagonally.