



MINT CHOCOLATE CHIP BAR CAKE

A two layer bar cake filed with "Made with Hershey's" Chocolate Bettercreme and topped with Mint Chip Bettercreme and chocolate chips.

Yield: 1 Bar Cake

INGREDIENTS

- 4 oz **RICH'S** Bettercreme® Mint Chocolate Chip Icing, 9-Lb Pail (#11660)
- 3 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- 9.5 oz **RICH'S** ALLEN® 1/2 SHEET CHOCOLATE CAKE LAYER NATURALLY & ARTIFICIALLY FLAVORED (#03277)
- .5 oz Chocolate chips



DIRECTIONS

- 1 Cut a chocolate half sheet cake into 6 bars.
- 2 Split each bar cake in half, horizontally, separate the layers. Place bottom layer into a bar cake container.
- 3 Using a coupler, pipe Chocolate Made with Hershey's Bettercreme onto bottom layer
- 4 Place other layer on top, using a large star tip, pipe Mint Chip Bettercreme on top in a shell border pattern.
- 5 Garnish top of cake by sprinkling with mini chocolate chips.