



S'MORES ICED 5 IN CHOCOLATE CAKE

A double layer chocolate cake filled and iced with S'mores Bettercreme garnished with marshmallow, graham cracker and chocolate pieces.

Yield: 1 5" Cake

INGREDIENTS

7.5 oz **RICH'S** BETTERCREME® S'MORES, 10-LB PAIL (#09871)

8.25 oz **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE CHOCOLATE (#05280)

.25 oz Teddy Grahams (Honey Flavor)

.25 oz Mini Marshmallows

.25 oz Chocolate Pieces



DIRECTIONS

- 1 Place one 5 inch chocolate layer on a gold board.
- 2 Pipe S'mores Bettercreme onto layer.
- 3 Place other chocolate layer on top and ice the cake with S'mores Bettercreme icing.
- 4 Using a large star tip pipe five rosettes on outside edge of cake and one in the center.
- 5 Garnish cake by placing chocolate candy bar pieces, mini marshmallows, Graham cracker bears on the center rosette. Finish cake by drizzling classic chocolate icing on top of garnish