



S'MORES CHOCOLATE 8 INCH SPLIT CAKE

A split chocolate 8" cake filled with "Made with Hershey's" Chocolate Bettercreme and topped with S'mores Bettercreme, "Made with Hershey's" Chocolate Bettercreme and S'mores ingredients.

Yield: 1 8" Cake

INGREDIENTS

- 8 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- 6 oz **RICH'S** BETTERCREME® S'MORES, 10-LB PAIL (#09871)
- 12.5 oz **RICH'S** ALLEN® UNICED 8" LAYER CHOCOLATE CAKE NATURALLY & ARTIFICIALLY FLAVORED (#03275)
- .75 oz Chocolate Pieces
- .75 oz Miniature marshmallows
- .75 oz Teddy Grahams (Honey Flavor)



DIRECTIONS

- 1 Split an 8 inch chocolate cake and place onto a gold board, and wrap with an acetate collar.
- 2 Using a bag fitted with a large star tip, and filled with Chocolate Made with Hershey's, pipe icing on bottom layer.
- 3 Place other half layer on top of icing.
- 4 Using the same bag, pipe four large rosettes on the outer edge of cake.
- 5 Using a bag fitted with a large star tip, and filled with S'mores Bettercreme pipe four rosettes in between chocolate rosettes and one rosette in the center.
- 6 Garnish cake by placing a few chocolate pieces, graham cracker bears and mini marshmallows on center rosette. Finish by drizzling Classic chocolate icing over garnishes.