



S'MORES CHOCOLATE BAR CAKE

Rich chocolate sheet cake filled with "Made with Hershey's" Chocolate Bettercreme and topped with S'mores Bettercreme and S'mores ingredients.

Yield: 1 Bar Cake

INGREDIENTS

- 4 oz **RICH'S** BETTERCREME® S'MORES, 10-LB PAIL (#09871)
- 3 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- .25 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- 9.75 oz **RICH'S** ALLEN® 1/2 SHEET CHOCOLATE CAKE LAYER NATURALLY & ARTIFICIALLY FLAVORED (#03277)
- .25 oz Mini Marshmallows
- .25 oz Teddy Grahams (Honey Flavor)
- .25 oz Chocolate Pieces



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 speed icer, pipe S'mores Bettercreme on top in a wave pattern.
- 5 Garnish top of cake by sprinkling a row of chocolate candy pieces, mini marshmallows, and Graham cracker bears on top.
- 6 Finish cake by drizzling classic chocolate icing on top of garnish in a zigzag pattern.