



CHOCOLATE BAR CAKE

A delicious chocolate bar cake with layers of Chocolate made with Hershey's Bettercreme.

Yield: 1 Cake

INGREDIENTS

- 5 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)
- 2 oz **RICH'S** WHIPPED ICING & FILLING CHOCOLATE (#04937)
- 1 oz chocolate triangle



DIRECTIONS

- 1 Cut half sheet cake into 6 pieces, 2 x 3
- 2 Split each piece in half
- 3 Place one split layer in a dome base
- 4 Using a bag fitted with a coupler, pipe Made with Hershey's icing in shell pattern onto bottom layer
- 5 Place other half layer on top and pipe 2 rows of shells on front and back of bar cake, then pipe 2 rows of classic chocolate icing next to Made with Hershey's icing. Finish by piping another row of Made with Hershey's icing on top of classic chocolate icing
- 6 Garnish top of cake with 4 marbled chocolate triangles