



STRAWBERRY MOCHA BAR CAKE

Bar cake iced with Mocha Bettercreme, topped with chocolate ganache and strawberries.

Yield: 1 Cake

INGREDIENTS

Chocolate Bar Cake

RICH'S ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)

Fresh strawberries

DIRECTIONS

- 1 Use a speed icer to fill and ice the entire cake
- 2 Use a cake comb to smooth the sides, and a spatula to smooth the top.
- 3 Drizzle heated ganache on the top of the cake, and around the edge of the cake, allowing it to drip down the sides.
- 4 Once the ganache dries, use a #825 star tip to pipe the rosettes.
- 5 Place strawberries on the rosettes.

