



MINT CHIP SPOON CAKE

Layers of chocolate pudding, chocolate cake, and Mint Chip Bettercreme topped with Andes Mints.

Yield: One Cake

INGREDIENTS

- 2.5 oz **RICH'S** BETTERCREME® WHIPPED ICING MINT CHOCOLATE CHIP NATURALLY FLAVORED (#11660)
- 4.8 oz **RICH'S** 1/2 SHEET CHOCOLATE CAKE LAYER NATURALLY & ARTIFICIALLY FLAVORED (#03277)
- 6 oz **RICH'S** PUDDING CHOCOLATE (#02735)

DIRECTIONS

- 1 Using pastry bag squeeze 3oz Chocolate pudding evenly on bottom of container.
- 2 Split 1/2 sheet cake in 1/2. Cut 1/2 sheet cake 3 x 4, yielding 24 pieces. Place 1 split piece on top of pudding.
- 3 Using pastry bag squeeze 1.25oz Bettercreme on top of cake.
- 4 Repeat Layers in step 1, 2, 3.
- 5 Sprinkle Andes Mint pieces on top of Bettercreme.
- 6 Place lid on container.

