



## 5 IN MINT CHIP SWIRL CAKE

Layers of chocolate cake and perfectly sweet Mint Chip Bettercreme garnished with chocolate curls.

**Yield:** 1 Cake

### INGREDIENTS

8 oz **RICH'S** BETTERCREME® WHIPPED ICING MINT CHOCOLATE CHIP NATURALLY FLAVORED (#1166o)

6 oz **RICH'S** ALLEN® UNICED 5" SPLIT LAYER CHOCOLATE CAKE, NATURALLY & ARTIFICIALLY FLAVORED (#10634)

.8 oz chocolate curls



### DIRECTIONS

- 1 Using a split 5" Chocolate cake layer fill and stack 3 split layers of cake with Mint Chip Bettercreme.
- 2 Using an easy icer tip and Mint Chip Bettercreme, Ice cake, smooth side and top with a cake scraper.
- 3 Using the tip of a Small spatula start at bottom of cake while turning turntable make grooves up side of cake then to top center of cake.
- 4 Pat Chocolate Curls around bottom edge to trim and place a few on top center to garnish.