



## CHOCOLATE PEANUT BUTTER CAKE WEDGE

Decadent layers of chocolate cake covered in "Made with Hershey's" and Peanut Butter Bettercremes' and decorated with chocolate icing and chocolate pieces.

**Yield:** 2 Cake Wedges

### INGREDIENTS

- 2 oz **RICH'S** CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED BETTERCREME® MADE W/ HERSHEY'S COCOA (#13608)
- 2 oz **RICH'S** BETTERCREME WHIPPED ICING PEANUT BUTTER ARTIFICIALLY FLAVORED (#05292)
- 8 oz **RICH'S** 1/2 SHEET CHOCOLATE CAKE LAYER NATURALLY & ARTIFICIALLY FLAVORED (#03277)
- .5 oz **RICH'S** WHIPPED ICING & FILLING CHOCOLATE (#04937)
- .5 oz Chocolate Pieces

### DIRECTIONS

- 1 Using a 1/2 sheet Chocolate Cake, cut sheet 2 pieces lengthwise by 3 pieces widthwise and then cut each piece on a diagonal.
- 2 Take each triangle shaped piece and split in half and place one half of each in container opposite each other to fit in container.
- 3 Using a #22 tip and Chocolate Hershey's and Peanut Butter Bettercreme, pipe across the top of each triangle to cover.
- 4 Place top layer of cake on top of icing.
- 5 Using a #22 tip and Chocolate Hershey's and Peanut Butter Bettercreme, pipe across the top of each triangle to cover.
- 6 Drizzle top of cake wedges with Classic Chocolate Icing.
- 7 Garnish wedges with a PB cup and Hershey Chocolate piece.

