



CREEPY CRAWLY CAKE

Ingredients

Chocolate Biscuit Doughs or Mrs. Rich's® Chocolate Fudge Cookies

6" or 8" Chocolate Sponge

Chocolate, Caramel or Coffee Flavoured Bettercreme®

Vanilla or Dairy Flavoured Bettercreme

Koko Dipping Icing or Dark Chocolate Ganache

Method

1. Defrost three Chocolate Biscuit Doughs or Mrs. Rich's® Chocolate Fudge Cookies, cut, and roll into smaller dough balls, flatten, and bake.
2. Allow to cool.
3. Base ice a 6" or 8" Chocolate Sponge using Chocolate, Caramel or Coffee Flavoured Bettercreme .
4. Fill a paper piping bag with Koko Dipping Icing or Dark Chocolate Ganache, pipe a few small webs around the cake.
5. Place the baked cookies or biscuits randomly on the cake.
6. Pipe two small dollops of Vanilla or Dairy Flavoured Bettercreme® onto each cookie or biscuit to resemble eyeballs.
7. Using the piping bag containing the Koko Dipping Icing or Dark Chocolate Ganache, pipe pupils onto each eyeballs.
8. Complete the cake by piping four legs onto either side of each biscuit or cookie to create a complete spider.

Infinite Possibilities. **One Family.**

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For detailed product information and additional recipes, please visit www.richs.co.za

