



SPOOKY CHOCOLATE CAKE

Ingredients

Chocolate Flavoured Bettercreme®

Vanilla or Dairy Flavoured Bettercreme®

Dark Chocolate Ganache

6" or 8" Signature Chocolate Sponge

Method

1. Base ice a 6" or 8" Signature Chocolate Sponge using Chocolate® Bettercreme.
2. Comb scrape the sides to add texture.
3. Allow to chill for at least 30 mins.
4. Heat up some chocolate ganache over a double boiler.
5. Fill a piping bag with the slightly warm ganache, pour over the chilled cake allowing the ganache to drip over the edges.
6. Allow to set.
7. Fill a piping bag fitted with a plain round nozzle with soft peak Vanilla/ Dairy Bettercreme®.
8. Pipe a cluster of tiny, pointed crème dollops on top of the cake.
9. Fill a paper piping bag with some of the melted ganache. Pipe eyes and a mouth onto each dollop to resemble a ghost.

Infinite Possibilities. **One Family.**

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

