



Double Chocolate Ring Cake

Deeper, darker, richer. That's what chocolate-lovers want from their favorite desserts. Americans are indulging in chocolate as an affordable reward, and are looking for bold flavor profiles and higher quality ingredients. This recipe is a chocolate-lovers' dream come true. Three different levels of chocolate come together to form a chocolate triple-threat. From rich, moist chocolate cake to smooth, creamy chocolate icing to the burst of flavor from each BakeSense chocolate chip, it doesn't get more chocolatey than this. Try wrapping slices of this cake as a single-serving, grab & go breakfast or snack. Pop them in a basket next to your cash register for impulse buying and watch them disappear!



BakeMark products used to make this item:

Westco Chocolate Crème Cake Mix - BakeMark Chocolate Dipping Icing - BakeSense Chocolate Chips - BakeSense All Purpose Baking Spray

1. Mix



2. Pour & Bake



3. Ice



4. Finish



- 1 Make up the batter following the directions provided on each bag of Westco Chocolate Crème Cake Mix.
- 2 Spray the inside of the bundt pan well with BakeSense All Purpose Baking Spray to ensure an easy release. Deposit approximately 3 lbs. of batter into the bundt pan and bake according to the directions on the bag.
- 3 Remove the cake from the oven and let it cool. Remove the cake from the pan, then apply BakeMark Chocolate Dipping Icing (heat before use).
- 4 While the icing is soft, finish by topping the cake with BakeSense Chocolate Chips.

For more information, contact your BakeMark Sales Representative, call toll-free 866.232.8575, or visit us on the web at www.yourbakemark.com.

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