

# GERMAN CHOCOLATE TORTE



The incredible German Chocolate Cake now has a torte-sized companion. This allows you to make a wonderful dessert item for those customers who may not want or need a large full-sized cake. Our BakeMark German Chocolate Icing is just like the icing you would make from scratch, rich in luscious caramel, crunchy pecans, and tender sweet coconut. This torte is designed to help you trim labor cost with a very simple production method. So, try it, and we think you will agree!

## EXTRA SALES AND PROFITS FOR YOU!

Make a display of similar sized items then have the sales staff draw attention to these items for customers that may not want a large cake and yet want a luscious dessert. To build additional sales, consider that this torte is a very easy item to sample. Enjoy!

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- German Chocolate Cake Mix
- RTU Chocolate Buttercreme
- German Chocolate Icing
- White and Chocolate Coating



## 1. BAKE THE SHEETS



Using German Chocolate Cake Mix, make up the batter, and scale 3 lbs. into a well-greased and lined full sheet pan. Bake at 350°F for 12-15 minutes. Do not over-bake.

## 2. FILL & CUT



Cool cakes completely, and remove the paper liner. Spread German Chocolate Icing over the entire sheet. Stack another full sheet layer on top of the icing and freeze until firm.

## 3. ICE



Remove them from the freezer and cut immediately into the size you desire (we recommend 2 x 4" - 8 per sheet). Ice each one with additional German Chocolate Icing.

## 4. MAKE GARNISH AND APPLY



Melt white and chocolate coating and drizzle alternately on a parchment liner. Allow the coating to harden. Break gently by hand, and apply it to the top of each cake.



Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: [www.yourbakemark.com](http://www.yourbakemark.com)