

D E S S E R T S

Mile High Fudge Cake

		ITEM #
6 ea	Cake Layers, 1" (any flavor, chocolate recommended)	
1 can	Lyons Double Dutch Hot Fudge	0356
to taste	Lyons White Chocolate Designer Dessert Sauce	2666

• Pipe a 1/2" layer of cold fudge in between each layer of cake and stack all layers. Be sure that the stack is even and balanced. Heat remainder of fudge until pourable. Do not make too hot, heat only to 100-110°. Pour warm fudge over the top of the cake covering entire surface of cake. Use spatula, if needed, to make an even coating. Refrigerate. Drizzle Lyons White Chocolate Designer Dessert Sauce on top of cake after it cools.

*Variation - use stiff whipped cream between cake layers instead of fudge.

