

LAY'S® Sweet and Salty Potato Chip Chocolate Cake

Ingredients

Chocolate Cake:

- 1 pkg (15.25 oz) chocolate cake mix (using egg and oil according to package directions)

Classic Potato Chip Crumble:

- 3 cups LAY'S® Classic Potato Chips
- 1/2 cup packed brown sugar
- 1/2 cup all-purpose flour
- 1/2 cup unsalted butter, melted

Chocolate-Dipped Classic Potato Chips:

- 1 bag LAY'S® Classic Potato Chips
- 3 oz dark chocolate, finely chopped and melted

Chocolate Buttercream Frosting:

- 2 cups unsalted butter, softened
- 3 oz semi-sweet chocolate, finely chopped, melted and cooled
- 4 cups confectioners' (icing) sugar, sifted
- 1 tsp vanilla extract
- 1/4 tsp salt

Chocolate Drip:

- 3 ½ oz dark chocolate, finely chopped
- 1/3 cup heavy or whipping (35%) cream

How to make it

1. Chocolate Cake: Prepare cake mix according to package directions, baking batter in three 9-inch round cake pans lined with parchment paper. Let cakes cool completely.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
40 min	40 min	80 min	10-12

Made with



LAY'S® Classic Potato Chips

2. Classic Potato Chip Crumble: Preheat oven to 350°F.
3. In large bowl, using fingertips, lightly crush LAY'S® Classic Potato Chips. Add brown sugar and flour; toss to combine. Stir in melted butter. Arrange crumble mixture in even layer on parchment paper-lined baking sheet.
4. Bake for 13 to 15 minutes or until golden brown. Let cool completely.
5. Chocolate-Dipped Classic Potato Chips: Dip half each LAY'S® Classic Potato Chip in melted chocolate, letting excess drip back into bowl. Transfer to another parchment paper-lined baking sheet. Let stand for 30 to 40 minutes or until chocolate is hardened and set.
6. Chocolate Buttercream: In medium bowl, using handheld electric mixer, beat butter until light and fluffy. Beat in cooled melted chocolate until blended. On low speed, beat in confectioners' sugar until incorporated. Add vanilla and salt. Beat until smooth, light and fluffy.
7. Stack 1 cake on a plate, spread with 1 cup chocolate buttercream frosting, and sprinkle with half the potato chip crumble. Repeat layers one more time. Cap with remaining cake.
8. Spread thin layer of chocolate buttercream frosting over top and sides of cake to create a crumb coat. Spread frosting to cover top and sides (reserve remaining frosting for piping rosettes on top of cake in Step 12). Chill for 30 to 60 minutes to set frosting if needed.
9. Chocolate Drip: Transfer chocolate to medium microwave-safe bowl. Microwave on MEDIUM power, stirring every 30 seconds, for 1 to 2 minutes or until smooth and melted.
10. Meanwhile, in small saucepan set over medium heat, warm cream until heated through and just starting to simmer. Whisking, pour hot cream slowly into chocolate until blended. Let cool to room temperature. Mixture should be thick but pourable. Transfer to squeeze bottle.
11. Squeeze some chocolate drip mixture to top edges of cake so chocolate drips down sides of cake in uniform fashion. Squeeze remaining chocolate drip mixture on top of cake and spread to cover top of cake.

12. Transfer remaining buttercream to piping bag fitted with medium star tip. Pipe rosettes around edge of cake. Garnish cake with chocolate-dipped chips.