

# Over the top Chocolate Avalanche

PORTIONS	PREPARATION TIME	COOK TIME
1	45 min	18-22 min

SUGGESTED MOMENTS OF CONSUMPTION :

**BREAKFAST**   **LUNCH**   **BRUNCH**   **APPETIZER**



RECIPE CREATED BY  
Katherine Duris, Chef

## / List of ingredients



Chocolate Avalanche 52706  
Quantity: 1

1 tbsp.      Crushed chocolate cookie wafer

1½ tsp.      Miniature white chocolate chips

Pastry glaze (½ cup hot water & ½ cup clear corn syrup mixed together)

## / Preparation steps

### STEP 1

Thaw at room temperature for 45 minutes while pre-heating the oven to 350°F.

### STEP 2

Whisk hot water and corn syrup together until completely mixed. Set aside.

### STEP 3

Bake in the pre-heated 350°F oven for 18-22 minutes, until golden brown.

### STEP 4

Once cooled, spray or brush the Avalanche with the pastry glaze.

### STEP 5

Immediately after coating the Avalanche with pastry glaze, top with crushed chocolate cookie wafer and miniature white chocolate chips.

