



## CHOCOLATE CRANBERRY HOLIDAY DESSERT



This is a beautiful 2 layer cake with MARTHA'S KILLER CHOCOLATE SAUCE, Cranberries and drizzled with a White Chocolate Glaze.

- **What you need: 2 pkgs. Martha's Chocolate Killer Cake**
  - 1 jar Martha's Killer Chocolate Sauce**
  - 14 oz. can Whole Cranberry Sauce** \*Reserve some whole Berries for top of cake
  - Pkg. White Chocolate Chips and 1 tablespoon Whole Milk**
- **Make two Chocolate Killer Cakes per package directions, use 2- 9" ROUND pans. Cool several hours before proceeding.**
- **To prepare the Holiday Chocolate Cake:**
  - Place one layer on your serving plate.**
  - Warm Killer Chocolate Sauce and spread half of the Sauce over the bottom layer.**
  - Let Cake stand until Killer Sauce sets.**
  - \*Spread half Cranberry Sauce over bottom layer, reserving some 'Whole Cranberries' to decorate the top of your cake.**

## Place the second layer on the top

### ■ Make White Chocolate Glaze

Use ½ cup white chocolate chips and 1 tablespoon milk

To prepare glaze, combine white chocolate chips and milk in small microwavable bowl.

Microwave on MEDIUM (50%) 50 seconds; stir. Microwave on MEDIUM at additional 30-second intervals until chips are completely melted; stir well after each 30-second interval.

Pour warm glaze over cooled cake. Let stand about 30 minutes.

**\*Decorate the top of your Holiday Cake with the Whole Cranberries**

*Please Enjoy and Celebrate this with Family and Friends .....*

*Martha*

Email [Martha@marthasallnatural.com](mailto:Martha@marthasallnatural.com)

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