

Cool cake completely in pan on wire rack. (Cake will fall & leave a deep indentation.) Remove side of pan.

4. Prepare white choc glaze. Spread over cake. Refrig until cake is firm.

5. Prepare choc leaves. Use to garnish cake.

16 servings

Each serving 470 calories

33 g fat

100 mg cholesterol

170 mg salt

White choc glaze:

In 1-qt saucepan over low heat, melt 12 oz white choc (or 4-3oz Swiss confectionery bars or 2-6oz white baking bars, $\frac{1}{3}$ c conf sugar, $\frac{1}{4}$ c shortening

Choc leaves

Small saucepan over low heat, ~~+~~ melt one 6 oz pkg semi-sweet choc pieces (1 cup) + 4 tsp shortening. In another saucepan over very low heat melt 3 oz's white choc + 1 tsp shortening.