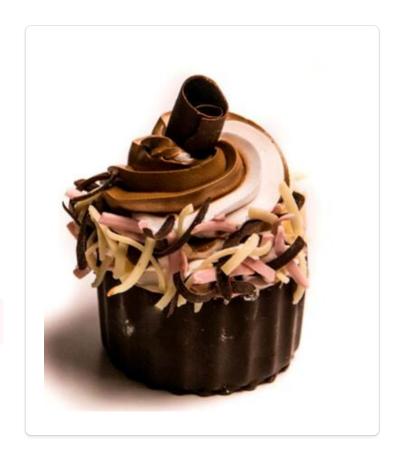


NEAPOLITAN FLIGHT

Yellow and Chocolate cake layered with Vanilla Perfect Finish, Strawberry Bettercreme and Made with Hershey's Chocolate Bettercreme inside a dark chocolate cup then covered all three Bettercremes.

Yield: 140 Servings



INGREDIENTS

| 1 Each | ALLEN® 1/2 SHEET CHOCOLATE CAKE |
|--------|--|
| | LAYER NATURALLY & ARTIFICIALLY FLAVORED |
| | (#03277) |
| 1 Each | Allen® 1/2 Sheet Yellow Cake Layer (#03280 |

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- 1/3 oz Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- Perfect Finish® Bettercreme® Vanilla Icing, 15-1/3 oz Lb Pail (#03454)
- Bettercreme® Strawberry Icing, 9-Lb Pail 1/3 oz (#14989)
- 1 Each Dark Chocolate Cup
- **Chocolate Pieces** 3/4 oz

DIRECTIONS

- Using a 1/2 sheet yellow cake, split the cake in half horizontally. Using a 2" round cutter, cut 5x7 making sure to cut through both layers creating 70 circles of cake. Repeat using a 1/2 sheet chocolate cake.
- Using a #825 border tip and Vanilla Perfect Finish Bettercreme, pipe a single swirl on the bottom of a dark chocolate cup.
- Using a single circle of yellow cake, split the circle in half horizontally. Place one circle on top of the Vanilla Perfect Finish Bettercreme.
- Using a #825 border tip and Strawberry Bettercreme, pipe a single swirl on top of the yellow cake circle.
- Using a single circle of chocolate cake, split the circle in half horizontally. Place one circle on top of the Strawberry Bettercreme.
- Using a #825 border tip and Made with Hershey's Chocolate Bettercreme, pipe a single swirl on top of the chocolate cake circle. Smooth flat to the top of the dark chocolate cup.
- Using a #825 border tip and a piping bag striped with Vanilla Perfect Finish Bettercreme, Strawberry Bettercreme and Made with Hershey's Chocolate Bettercreme, pipe on a

Using your choice of chocolate pieces, place on top of rosette.