



ROSE TIP CAKE

Delicious layers of covered in buttercream with a decorative rose on top.

Yield: 1 Cake



INGREDIENTS

2 Each **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE WHITE (#05754)

12 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)

DIRECTIONS

- 1 Base Ice the cake in the color you will be using. That way if you miss a few spots, with the rose tip going down the side it will not be as noticeable, and can easily be covered when you look over the cake.
- 2 Using Red or any color of your choice, holding the bag and tip as you would to make a rose approx. a 45 degree angle. Make a Med size rose in the middle of the cake
- 3 Next in the color you determine to use (in this case white) holding the rose tip at a 45 degree angle to the cake until you get to the point where you will be going down the side.
- 4 When going down the side make sure you have enough icing in the bag to help eliminate start/stop seam breaks in the design as you go down the sides of the cake, making a much smoother finished look.
- 5 Finish with a few "light sprinkles" of Edible Glitter to highlight the finished product.