



HEART SHAPED CHOCOLATE CAKE WITH "BE MINE" INSCRIPTION

Rich chocolate cake iced with Made with Hershey's Bettercreme then drizzled with chocolate icing and decorated with beautiful red flowers.

Yield: 1 Heart shaped cake

INGREDIENTS

2 Each **RICH'S** ALLEN® HEART UNICED SINGLE LAYER CAKE CHOCOLATE NAT & ART FLV (#07484)

10 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)

7 oz **RICH'S** CLASSIC CHOCOLATE CAKE & DONUT ICING N&A FLAVORED (#04014)

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

2 oz Flower Lay-Ons

.5 oz Various Bettercremes



DIRECTIONS

- 1 Fill 2 heart layers with Vanilla Perfect Finish
- 2 Ice outside of cake with Chocolate Made with Hershey's Bettercreme.
- 3 Pour 115 F chocolate icing over the middle of the iced cake and use spatula to spread toward edges so it dips down sides.
- 4 When icing is cool, pipe pink border with #10 tip.
- 5 Pipe green vines using #3 tip and place roses on top.
- 6 Pipe leaves with #352 tip.
- 7 Pipe red inscription with #3 tip.