



1/4 SHEET CAKE INSCRIBED WITH "HAPPY BIRTHDAY" AND A SPRING THEME

1/4 yellow sheet cake with purple flowers and a "Happy Birthday" inscription.

Yield: 1 1/4 Sheet Cake

INGREDIENTS

- 1 Each **RICH'S** ALLEN® 1/4 SHEET YELLOW CAKE LAYER (#04843)
- 8 oz **RICH'S** Bettercreme® Yellow Icing, 15 12-Oz Bags (#22089)
- 2 oz **RICH'S** Bettercreme® Green Icing, 9-Lb Pail (#22095)
- .5 oz **RICH'S** Bettercreme® Red Icing, 9-Lb Pail (#22096)
- .5 oz **RICH'S** Bettercreme® Lavender Icing, 15 12-Oz Bags (#22017)
- .5 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)



DIRECTIONS

- 1 With an EZ icer, ice cake with yellow Bettercreme and finish top and sides with a cake comb.
- 2 Pipe green bottom border with #104 tip.
- 3 Using a #10 tip, pipe 3 purple flowers then finish centers with pink Bettercreme.
- 4 Pipe green stems and leaves with #352 tip.
- 5 Pipe top border with Vanilla Perfect Finish using a #104 tip at a 45 degree angle.
- 6 Pipe "Happy Birthday" inscription with a #3 tip.