



## 5 IN STRAWBERRY VOLCANO CAKE

Layers of yellow cake and Strawberry Bettercreme smothered in vanilla icing and decorated with pink chocolate pieces.

**Yield:** 1 Volcano Cake



## INGREDIENTS

- 10 oz **RICH'S** Bettercreme® Strawberry Icing, 9-Lb Pail (#14989)
- 6 oz **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE YELLOW (#07486)
- 1.5 oz **RICH'S** BETTERCREME® VANILLA ICING, 15-LB PAIL (#04936)
- 1.5 oz Chocolate Pieces

## DIRECTIONS

- 1 Using a split 5" Yellow cake layer fill and stack 3 split layers of cake.
- 2 Using a gloved hand press on top edges to form a dome shape to cake.
- 3 Using a #826 tip and Strawberry Bettercreme. Pipe up and down from bottom of cake to top center while turning cake turntable to completely cover dome.
- 4 Using melted Classic White donut icing, pipe on top of dome in a tight back and forth motion so that Icing will drip slightly down sides of dome.
- 5 Pat Pink Chocolate Curls around bottom edge to trim.
- 6 Place a Fancy Chocolate on top center to garnish.