



COOKIES N CRÈME CUPCAKE DESSERT CUP

A chocolate cupcake and Cookies 'n Crème Bettercreme mixed up in a cup and drizzled with chocolate icing.

Yield: 1 Dessert Cup



INGREDIENTS

- 3 oz** **RICH'S** Bettercreme® Cookies 'n Creme Icing Made With OREO® Cookies, 9-Lb Pail (#00331)
- 1 Each** **RICH'S** Allen® Uniced Chocolate Naturally and Artificially Flavored Cupcake, 144 1.15-OZ Cupcakes (#03499)
- .8 oz** **RICH'S** WHIPPED ICING & FILLING CHOCOLATE (#04937)

DIRECTIONS

- 1** One chocolate cupcake split in half. Place one half of the cupcake in the parfait container. Take one half of the cupcake and cut into 4 pieces (place to the side for later use).
- 2** With a large star tip pipe a layer of cookies n crème icing on top of the cupcake.
- 3** Drizzle chocolate icing on top of the Bettercreme.
- 4** Place the 4 pieces of cupcake on top of the icing and drizzle.
- 5** Add another layer of cookies n crème. Drizzle on top of the icing layer.
- 6** Cut one Oreo in half. Place half of the Oreo on top of the parfait for decoration.