



VERY BERRY TRIFFLE

Layers of yellow sheet cake, Vanilla Perfect Finish and sweet berry drizzle topped with your favorite fresh berries.

Yield: 1 Trifle



INGREDIENTS

- 6 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- 4 oz **RICH'S** Allen® 1/2 Sheet Yellow Cake Layer (#03280)
- 2 oz Fresh Berries
- .5 oz Berry Drizzle

DIRECTIONS

- 1 Take a yellow sheet cake. Cut in size to fit your desired container. Split cake in half. Place cake layer in the bottom of the container.
- 2 Take vanilla Bettercreme and mix with berries (raspberry, blackberry). Using a spatula place a layer of fruit/icing mix on top of cake. Drizzle raspberry or berry topping across top.
- 3 Place other half of yellow cake on top of drizzle. Add another layer of fruit/icing mixture. Drizzle raspberry or berry topping across again.
- 4 With star tip add a dollop of vanilla Bettercreme on top. Glaze and Garnish with raspberry and blackberry.