



PINEAPPLE DREAM CAKE

A double layered yellow cake filled with pineapple fluff and iced with Perfect Finish Bettercreme.

Yield: 1 7" Cake

INGREDIENTS

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

18 oz **RICH'S** ALLEN® UNICED 7" YELLOW CAKE LAYER (#05253)

2 oz **RICH'S** ALLEN® FILLING FRENCH CRÈME BAKEABLE (#02863)

2 oz Crushed Pineapple

2 oz Pineapple Pieces



DIRECTIONS

- 1 Mix crushed pineapple, French cream, and Bettercreme to make fluff. 2:1 Bettercreme to French Crème.
- 2 Place 7" vanilla layer on an 8" gold circle.
- 3 Pipe a ring of Bettercreme around outside edge of cake layer, fill with pineapple fluff.
- 4 Place other cake layer on top.
- 5 Using a speed icer tip base ice entire cake and smooth.
- 6 Using a large star tip and Bettercreme pipe 6 large rosettes on top of cake.
- 7 Place a pineapple chunk on each rosette.
- 8 Garnish bottom edge of cake with vanilla cake crumbs.