

BIRTHDAY PARTY BAR CAKE

Layers of yellow sheet cake filled and topped with Bold Green Bettercreme and Birthday Party Bettercreme.

Yield: 1 Bar Cake



INGREDIENTS

3.5 oz	Bettercreme® Bold Green Icing, 15 12-Oz Bags
	(#14999)

- 3.5 oz BETTERCREME WHIPPED ICING BIRTHDAY PARTY (#09139)
- 9.75 oz RCHS Allen® 1/2 Sheet Yellow Cake Layer (#03280)

DIRECTIONS

- 1 Cut a yellow half sheet cake into 6 bars, see figure 1, below
- 2 Split each bar cake in half, horizontally, separate the layers. Place bottom layer into a bar cake container.
- Using a coupler, pipe 2 rows of Bold Green Bettercreme onto bottom layer, spaced apart.
- 4 Using a coupler, pipe 2 rows of Birthday party flavored Bettercreme between bold green rows.
- 5 Place other layer on top and pipe two rows of Bold Green Bettercreme on top in a shell border pattern
- 6 Next pipe 2 rows of Birthday Party flavored Bettercreme on top in between the Bold Green Bettercreme.
- Garnish by sprinkling pastel confetti on top of cake.