



STRAWBERRY BLOSSOMS AND CREAM

Dessert Cake made with Bettercreme

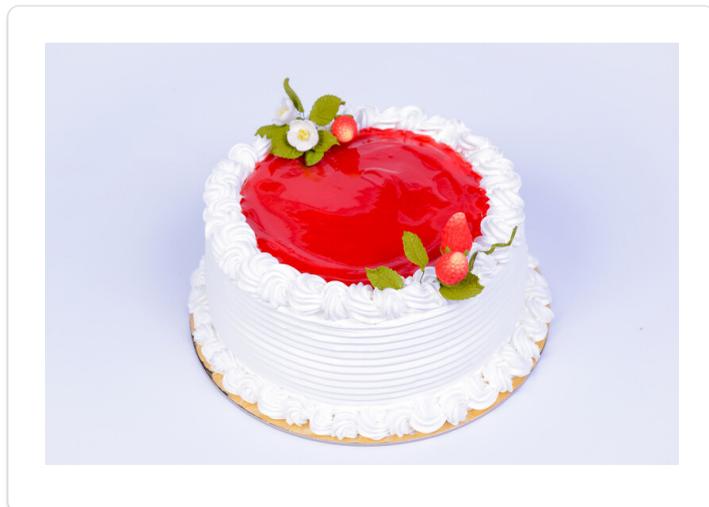
Yield: 8" Double Layer Round

INGREDIENTS

2 Layer **RICH'S** ALLEN® 8 IN ROUND UNICED SINGLE LAYER CAKE YELLOW (#03278)

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

Strawberry Filling



DIRECTIONS

- 1 Fill cake with strawberry filling then ice two layer of white or yellow cake layers in Vanilla Perfect Finish Bettercreme Icing. Comb cake on sides.
- 2 Pipe bottom and top borders in a reverse shell pattern with #22 star tip in Vanilla Perfect Finish Bettercreme icing
- 3 Fill top of cake with strawberry filling.
- 4 Garnish with gum paste strawberry blossoms from DecoPac