



SEA SALTED CARAMEL CRUNCH CAKE

Layers of yellow cake and Sea Salted Caramel Bettercreme decorated with caramel icing, sea salt, caramel candies and milk Crispearls.

Yield: One 5" Cake

INGREDIENTS

- 1 Each **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE YELLOW (#07486)
- 5 oz **RICH'S** BETTERCREME WHIPPED ICING SEA SALTED CARAMEL (#14086)
- 2.5 oz Milk Crispearls
- 1 oz **RICH'S** ALLEN® DIPPING ICING CARAMEL NATURALLY & ARTIFICIALLY FLAVORED (#04312)
- 2 Each Caramel Candies
- Sea salt

DIRECTIONS

- 1 Place a 5" split yellow cake layer on a 6" cake board and place on turntable.
- 2 Using a speed icer tip and sea salted caramel Bettercreme, pipe filling on top of the first layer.
- 3 Place second layer on top and repeat the process of filling , then place the third and final split layer on top.
- 4 Using a speed icer and sea salted caramel Bettercreme, ice the sides and top of the cake, use a cake smoother to smooth the sides and top of cake.
- 5 Using the tip of a spatula, form a spiral design on top of the cake by starting at the top edge and working your way to the center of the cake while spinning the turntable.
- 6 Using a gloved hand, coat side of cake by gently patting Milk Crispearls against the side of cake to the top edge.
- 7 Pipe heated classic caramel icing and pipe a small circle in top center of cake and sprinkle lightly with kosher salt.
- 8 Place caramel candy squares on top center to garnish.

