



## 1/4 SHEET CAKE INSCRIBED WITH "HAPPY BIRTHDAY" AND A SPRING THEME

1/4 yellow sheet cake with purple flowers and a "Happy Birthday" inscription.

**Yield:** 1 1/4 Sheet Cake

### INGREDIENTS

- 1 Each **RICH'S** 1/4 SHEET YELLOW CAKE LAYER (#04843)
- 8 oz **RICH'S** BETTERCREME® PERFECTLY SWEET WHIPPED ICING YELLOW ICING IN COLOR (#22089)
- 2 oz **RICH'S** BETTERCREME® WHIPPED ICING GREEN (#22095)
- .5 oz **RICH'S** BETTERCREME® PERFECTLY SWEET WHIPPED ICING RED (#22096)
- .5 oz **RICH'S** BETTERCREME® PERFECTLY SWEET WHIPPED ICING LAVENDER ICING IN COLOR (#22017)
- .5 oz **RICH'S** PERFECT FINISH VANILLA ARTIFICIALLY FLAVORED BETTERCREME® (#03454)

### DIRECTIONS

- 1 With an EZ icer, ice cake with yellow Bettercreme and finish top and sides with a cake comb.
- 2 Pipe green bottom border with #104 tip.
- 3 Using a #10 tip, pipe 3 purple flowers then finish centers with pink Bettercreme.
- 4 Pipe green stems and leaves with #352 tip.
- 5 Pipe top border with Vanilla Perfect Finish using a #104 tip at a 45 degree angle.
- 6 Pipe "Happy Birthday" inscription with a #3 tip.

