



## 5 IN CARAMEL SEA SALT CAKE

Layers of yellow cake and Caramel Bettercreme that's drizzled with caramel and garnished with pecans and sea salt.

**Yield:** 1 Cake



## INGREDIENTS

- 6.9 oz **RICH'S** CARAMEL NATURALLY & ARTIFICIALLY FLAVORED BETTERCREME® (#02261)
- 8 oz **RICH'S** ALLEN® UNICED 5" SPLIT LAYER YELLOW CAKE (#10637)
- 3 oz **RICH'S** ALLEN® DIPPING ICING CARAMEL NATURALLY & ARTIFICIALLY FLAVORED (#04312)
- .7 oz Pecans, chopped
- Sea salt

## DIRECTIONS

- 1 Take 2 yellow 5" cake layers. Split both cakes in half.
- 2 Fill decorating bag with coupler only and caramel Bettercreme icing. Place cake layer on cake board. Add a layer of caramel icing. Smooth icing with spatula. Add another layer of cake on top. Fill that layer with caramel icing also. Continue this process until you have 4 cake layers filled with icing. Then add a layer of caramel icing on top of cake.
- 3 Melt caramel icing in microwave until easily pourable. Pour caramel on top of cake until you have caramel drizzle run down the sides of cake.
- 4 With your star tip add a caramel shell bottom boarder to the cake.
- 5 Garnish with chopped pecans and a little sea salt.