



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 **RICH'S** BETTERCREME® PERFECTLY SWEET WHIPPED ICING BOLD GREEN ICING IN COLOR (#14999)
- 3.5 oz **RICH'S** BETTERCREME WHIPPED ICING BIRTHDAY PARTY (#09139)
- 9.75 oz **RICH'S** 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.
- 3 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.
- 7 Garnish by sprinkling pastel confetti on top of cake.

