



## ROMANCE HEART DOUBLE TIERED CAKE

Dessert Cake made with Bettercreme

**Yield:** Double Stacked Round Cake



### INGREDIENTS

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

1 Layer **RICH'S** ALLEN® 10 IN ROUND UNICED SINGLE LAYER CAKE YELLOW (#06035)

**RICH'S** PERFECT FINISH VANILLA ARTIFICIALLY FLAVORED BETTERCREME® (#03454)

**RICH'S** CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED BETTERCREME® MADE W/ HERSHEY'S COCOA (#13608)

**RICH'S** BETTERCREME PERFECTLY SWEET WHIPPED ICING PETAL PINK ICING IN COLOR (#09173)

### DIRECTIONS

- 1 Base ice 10 inch cake double layer cake in Chocolate Perfect Finish icing. Follow up by placing supports in the center to be able to stack the second layer on cake.
- 2 Base 8 inch double layer cake in Pink Colored Bettercreme icing on the turntable or on board that can be transferred onto a 6 inch cake board to stack on top of the 10 inch cake. Once iced slide cake onto a 6 inch cake board. Then place the cake on top of the 10 inch iced cake.
- 3 Pipe a large heart with Chocolate Perfect Finish icing on top with an open coupler then smooth with small off set spatula.
- 4 Pipe lacey border around heart and bottom borders of both layers with Vanilla Perfect Finish using #102 rose tip.
- 5 Pipe bottom beaded borders on top and bottom alternating Pink and Chocolate Bettercreme icing with #6 round tip.
- 6 Pipe scroll pattern on both layers alternating Pink and Chocolate Bettercreme icing as shown