



NEAPOLITAN CAKE ROLL

Strawberry Cake filled with Vanilla Perfect Finish Bettercreme then covered in Chocolate Bettercreme, drizzled with Classic White Icing and decorated with Strawberry Bettercreme rosettes and pink chocolate curls.

Yield: Three 5" Cakes

INGREDIENTS

1 Each **RICH'S** ALLEN® STRAWBERRY 1/2 SHEET UNICED CAKE NATURALLY& ARTIFICIALLY FLAVORED 5/58 OZ (#14099)

3.5 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)

3.5 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)

2 oz **RICH'S** ALLEN® CLASSIC DONUT & ROLL ICING WHITE (#04131)

.75 oz Pink Chocolate Curls

3 Each Pirouette Cookies

DIRECTIONS

- 1 Remove plastic wrapping from a ½ sheet strawberry cake that has thawed at room temperature for at least 2-3 hrs. Breakdown sides of box by cutting corners with a knife.
- 2 Wearing a cutting glove and using a long serrated knife trim top crust from cake, place a pan liner on top of cake and flip over onto table and remove box.
- 3 Split cake horizontally, insert a ½ sheet board into split area of cake and remove top layer.
- 4 Using a speed icer and vanilla perfect finish icing, pipe filling across the top of the cake leaving one row the width of the speed icer tip uncovered at the bottom edge.



- 5 Using a clean moist towel, dampen the table space next to your work surface and slide the cake, with liner, over to the dampened work area.
- 6 Beginning with the side of the cake away from you, pull pan liner rolling cake towards you leaving the pan liner on the outside of the rolled cake. Repeat steps 4 thru 6 for the other ½ split layer and place on a pan in freezer to freeze for a minimum of 3 up to 24 hrs.
- 7 Remove frozen rolled cakes from freezer and remove pan liner. Using a clean sharp serrated knife, trim ends and cut roll into 3 equal rolls that measure 5 inches in length and place on an 8" cake board.
- 8 Place cake on a turntable and using a #22 star tip and Hershey's chocolate Bettercreme, pipe icing across the log from left to right and right to left until roll is completely covered except for the ends.
- 9 Drizzle heated classic white icing across the top of the cake roll using a back and forth motion.
- 10 Pat pink chocolate curls at bottom edge of cake roll.
- 11 Using a #22 star tip and strawberry Bettercreme, pipe 2 rosettes on top of cake roll.
- 12 Place pirouette cookie pieces on top of each rosette to garnish.