



STRAWBERRY CRUNCH CAKE

Yellow cake filled and covered with strawberry Bettercreme and decorated with a fresh strawberry and strawberry Crispearls.

Yield: One 5" Cake

INGREDIENTS

1 Each **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE YELLOW (#07486)

5 oz **RICH'S** Bettercreme® Strawberry Icing, 12 12-Oz Bags (#16659)

2.5 oz Strawberry Crispearls

1 Each Fresh Strawberry

DIRECTIONS

- 1 Place a 5" split yellow cake layer on a 6" cake board and place on turntable.
- 2 Using a speed icer tip and strawberry Bettercreme, pipe filling on top of the first layer.
- 3 Place second layer on top and repeat the process of filling, then place the third and final split layer on top.



- 4 Using a speed icer and strawberry Bettercreme, ice the sides and top of the cake, use a cake smoother to smooth the sides and top of cake.
- 5 Using the tip of a spatula, form a spiral design on top of the cake by starting at the top edge and working your way to the center of the cake while spinning the turntable.
- 6 Using a gloved hand, coat side of cake by gently patting Strawberry Crispearls against the side of cake to the top edge.
- 7 Place a fresh strawberry on top center to garnish.