



RED VELVET ROLL CAKE

Red velvet cake filled with cream cheese Bettercreme and covered in made with Hershey's Chocolate Bettercreme then drizzled with vanilla icing and garnished with white/red chocolate pieces.

Yield: Three 5" Cakes

INGREDIENTS

1 Each **RICH'S** ALLEN® 1/2 SHEET UNICED SINGLE LAYER CAKE RED VELVET (#07408)

3.5 oz **RICH'S** Bettercreme® Cream Cheese Icing, 12 12-Oz Bags (#16658)

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 White chocolate curls

2 Each White/Red Chocolate Decorations



DIRECTIONS

- 1) Remove plastic wrapping from a 1/2 sheet red velvet 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 1/2 sheet board into split area of cake and remove top layer.
- 4) Using a speed icer and cream cheese Bettercreme, 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 1/2 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.

- 10 Pat white chocolate curls at bottom edge of cake roll.
- 11 Using a #22 star tip and Hershey's chocolate Bettercreme, pipe 2 rosettes on top of cake roll.
- 12 Place a blizzard triangle red/white chocolate piece on top of each rosette to garnish.