



NEAPOLITAN FLIGHT

Yellow and Chocolate cake layered with Vanilla Perfect Finish, Strawberry Bettercreme and Made with Hershey's Chocolate Bettercreme inside a dark chocolate cup then covered all three Bettercremes.

Yield: 140 Servings



INGREDIENTS

1 Each **RICH'S** Allen® 1/2 Sheet Uniced Chocolate Cake, 5 Count (#03277)

1 Each **RICH'S** Allen® 1/2 Sheet Yellow Cake Layer (#03280)

1/3 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)

1/3 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)

1/3 oz **RICH'S** Bettercreme® Strawberry Icing, 9-Lb Pail (#14989)

1 Each Dark Chocolate Cup

3/4 oz Chocolate Pieces

DIRECTIONS

1 Using a 1/2 sheet yellow cake, split the cake in half horizontally. Using a 2" round cutter, cut 5x7 making sure to cut through both layers creating 70 circles of cake. Repeat using a 1/2 sheet chocolate cake.

2 Using a #825 border tip and Vanilla Perfect Finish Bettercreme, pipe a single swirl on the bottom of a dark chocolate cup.

3 Using a single circle of yellow cake, split the circle in half horizontally. Place one circle on top of the Vanilla Perfect Finish Bettercreme.

4 Using a #825 border tip and Strawberry Bettercreme, pipe a single swirl on top of the yellow cake circle.

5 Using a single circle of chocolate cake, split the circle in half horizontally. Place one circle on top of the Strawberry Bettercreme.

6 Using a #825 border tip and Made with Hershey's Chocolate Bettercreme, pipe a single swirl on top of the chocolate cake circle. Smooth flat to the top of the dark chocolate cup.

7 Using a #825 border tip and a piping bag striped with Vanilla Perfect Finish Bettercreme, Strawberry Bettercreme and Made with Hershey's Chocolate Bettercreme, pipe on a double rosette on top of the cup

8 Using chocolate curls, cover bottom edge of rosette.

9 Using your choice of chocolate pieces, place on top of rosette.