



RED VELVET FLIGHT

Red velvet cake and cream cheese filling inside a dark chocolate cup topped with fudge icing, cream cheese Bettercreme red velvet cake crumbs.

Yield: 70 Servings

INGREDIENTS

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

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

1 oz **RICH'S** ALLEN® PASTRY FILLING CREAM CHEESE BAKEABLE (#02907)

1/4 oz **RICH'S** Allen® Fudge Icing, 1 Count, 39 lbs (#04201)

1 Each Dark Chocolate Cup

Red Velvet Cake Crumbs and Dark Chocolate Curls Mixture

DIRECTIONS

- 1 Using a 1/2 sheet red velvet 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.
- 2 Using cream cheese filling pipe a single swirl on the bottom of a dark chocolate cup.
- 3 Place a single circle of red velvet cake on top of the cream cheese filling.
- 4 Using a piping bag and Fudge Brownie & Donut Icing, pipe a single swirl on top of the chocolate cake circle. Smooth flat to the top of the dark chocolate cup.
- 5 Using a #825 border tip and Cream Cheese Bettercreme, pipe on a double rosette on top of the cup.
- 6 Using a red velvet cake crumb/chocolate curl mixture, cover bottom edge of rosette.
- 7 Using your choice of chocolate pieces, place on top of rosette.
- 4 Using a piping bag and Fudge Brownie & Donut Icing, pipe a single swirl on top of the chocolate cake circle. Smooth flat to the top of the dark chocolate cup.



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Using a red velvet cake crumb/chocolate curl mixture, cover bottom edge of rosette.

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