



SALTED CARAMEL FLIGHT

Yellow cake and caramel dip inside a white chocolate cup topped with salted caramel Bettercreme, drizzled with caramel dip and garnished with chocolate curls and Heath toffee bits.

Yield: 70 Servings

INGREDIENTS

- 1 Each **RICH'S** Allen® 1/2 Sheet Yellow Cake Layer (#03280)
- 1 oz **RICH'S** Bettercreme® Caramel Icing, 12 12-Oz Bags (#16656)
- 1/4 oz Heath Toffee Bits
- 3/4 oz Caramel Dip
- 1 Each White Chocolate Cup
- 1/4 oz White chocolate curls

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.
- 2 Using a piping bag and caramel dip, pipe a single swirl on the bottom of a white chocolate cup.
- 3 Place a single circle of yellow cake on top of the caramel dip.

- 4 Using a #825 border tip and Salted Caramel Bettercreme, pipe a single swirl on top of the yellow circle. Smooth flat to the top of the white chocolate cup.
- 5 Using a #825 border tip and Caramel Bettercreme, pipe on a double rosette on top of the cup.
- 6 Using a piping bag and caramel dip, drizzle top of rosette.
- 7 Using heath toffee bits, cover bottom edge of rosette.
- 8 Using your choice of chocolate pieces, place on top of rosette.

