



VANILLA VELVET CAKE

White cake filled with Bavarian Creme then covered with Vanilla Perfect Finish Icing.

Yield: 1 Cake



INGREDIENTS

- 14 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- 2 Each **RICH'S** Allen® 8" Uniced White Layer Cake, 24 Count (#03554)
- 18 oz **RICH'S** Bavarian Creme Filling, 1 Count, 31 lbs (#02881)
- .2 oz Chocoate Decorations

DIRECTIONS

- 1 Split two layers of white cake.
- 2 Fill each layer with Bavarian Cream filling.
- 3 Base ice cake in Vanilla Perfect Finish Icing. Side can be a crumb ice as the sides will be covered.
- 4 Using rose #104 rose tip cover the sides of cake with #104 rose (big end up) cover the sides and up on the top edge of the cake by overlapping each layer as shown.
- 5 Make a double layer blossom flower on top and garnish with chocolate decorations or use chocolate fudge icing if chocolate decorations are not available.