VANILLA VELVET CAKE

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

Yield: 1 Cake



INGREDIENTS

14 oz	Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
2 Each	Allen® 8" Uniced White Layer Cake, 24 Count (#03554)
18 oz	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.

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