



8" HOLIDAY THEMED ANGEL FOOD CAKE

Light and fluffy angel food cake iced with Vanilla Perfect Finish and your choice of holiday themed colors.

Yield: 1 cake

INGREDIENTS

10 oz  Perfect Finish® Bettercreme® Vanilla Icing,
15-Lb Pail (#03454)

1 Each 8 In Angel Food Cake

DIRECTIONS

- 1 Place Angel Food Cake on Cake Board and Speed Ice in Perfect Finish Vanilla
- 2 Touch the sides of the cake (4-5 times around the cake) with two other Holiday specific Colors and Cake Comb the colors in.
- 3 Ice the inside of the center of the Angel Food Cake with Vanilla Perfect Finish to hide crumbs and to make a cleaner look.
- 4 Pull Icing that formed the edge while combing, and smooth out by pulling the iced edge towards the center of the cake as you would normally base ice a cake



- 5 Pull Icing that formed the edge while combing, and smooth out by pulling the iced edge towards the center of the cake as you would normally base ice a cake
- 6 Border the top/bottom of the cake with a # 8 star tip/tube
- 7 Apply holiday blended sprinkles/decorettes to the sides of the Angel Food Cake