



1/4 SHEET CAKE WITH "SPRING" MOTIF

Single layer 1/4 sheet cake iced with Bettercreme and a "spring" inscription.

Yield: 1 1/4 Sheet Cake

INGREDIENTS

- 1 Each **RICH'S** Allen® 1/4 Sheet Chocolate Cake Layer (#04841)
- 8 oz **RICH'S** Bettercreme® Blue Icing, 15 12-Oz Bags (#22091)
- .5 oz **RICH'S** Bettercreme® Yellow Icing, 15 12-Oz Bags (#22089)
- .5 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- .5 oz **RICH'S** Bettercreme® Petal Pink Icing, 15 12-Oz Bags (#09173)
- .5 oz **RICH'S** Bettercreme® Lavender Icing, 15 12-Oz Bags (#22017)
- .5 oz **RICH'S** Bettercreme® Green Icing, 15 12-Oz Bags (#22052)
- .5 oz **RICH'S** Bettercreme® Yellow Icing, 15 12-Oz Bags (#22089)



DIRECTIONS

- 1 Using an EZ-Icer, ice sheet cake with Blue Bettercreme.
- 2 Pipe yellow bottom border with #104 tip.
- 3 With thin #104 tip, pipe daisy petals then fill centers with yellow Bettercreme.
- 4 Add green flower stems with #352 tip
- 5 add lazy random wiggle with a #3 tip overlapping pink and purple bettercremes.
- 6 pipe "spring" inscription with #3 tip.