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

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