



CHOCOLATE CUPCAKE WITH A PINK AND WHITE TIERED TEARDROP DESIGN TOPPED WITH A HEART

A chocolate cupcake with a unique teardrop design topped with a heart all using Bettercreme icing.

Yield: 1 Cupcake

INGREDIENTS

- 1 Each **RICH'S** Allen® Uniced Chocolate Naturally and Artificially Flavored Cupcake, 144 1.15-OZ Cupcakes (#03499)
- .3 oz **RICH'S** Bettercreme® Petal Pink Icing, 15 12-Oz Bags (#09173)
- .1 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- .1 oz **RICH'S** Bettercreme® Red Icing, 15 12-Oz Bags (#22019)

DIRECTIONS

- 1 Using a #10 tip and the pink color, pipe teardrop shaped dollops starting at the outside edge of the cupcake and pulling toward the center.
- 2 Pipe second tier of dollops, using the Vanilla Perfect Finish, starting at the 3/4 point out from the center.
- 3 Use a #10 tip and red Bettercreme to pipe a heart on the top of the icing.

