



5" STRAWBERRY SWIRL CAKE

Strawberry Bettercreme covers rich layers of chocolate cake then decorated with pink chocolate curls.

Yield: 1 Cake



INGREDIENTS

- 6 oz **RICH'S** Bettercreme® Strawberry Icing, 9-Lb Pail (#14989)
- 6 oz **RICH'S** ALLEN® UNICED 5" SPLIT LAYER CHOCOLATE CAKE, NATURALLY & ARTIFICIALLY FLAVORED (#10634)
- .8 oz Pink Chocolate Curls

DIRECTIONS

- 1 Using a split 5" Yellow cake layer fill and stack 3 split layers of cake with Strawberry Bettercreme..
- 2 Using an easy icer tip and Strawberry Bettercreme, Ice cake, smooth side and top with a cake scraper.
- 3 Using the tip of a Small spatula start at bottom of cake while turning turntable make grooves up side of cake then to top center of cake.
- 4 Pat Pink Chocolate Curls around bottom edge to trim and place a few in top center to garnish.