



5 IN STRAWBERRY CAKE

Layers of yellow cake and a perfectly light mixture of Vanilla Perfect Finish and Bavarian Crème and freshly cut strawberries.

Yield: 1 Cake

INGREDIENTS

- 4 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- 4 oz **RICH'S** Bavarian Creme Filling, 1 Count, 31 lbs (#02881)
- 5.5 oz **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE YELLOW (#07486)
- 2 oz Fresh strawberries

DIRECTIONS

- 1 In a large bowl mix 50/50 ratio of vanilla better crème and Bavarian cream. Slice strawberries and then add the strawberries to your 50/50 ratio mix. Fold the berries into the icing mixture.
- 2 Place one yellow 5" cake layer on a cake board. Add a layer of strawberry icing mixture. Place the 2nd cake layer on top.
- 3 Using a spatula ice the entire cake with the 50/50 strawberry icing mixture. To smooth out take a spatula or cake scraper around edges to make even.
- 4 Once smooth use a large star tip to put a rosette of icing in the center of the cake.



- 5 Garnish with a glazed strawberry.