



## 5 IN COOKIES 'N CREME

A chocolate cake layer generously topped with Cookies 'n Crème Bettercreme, Vanilla Perfect Finish and Oreo cookies.

**Yield: 1 Cake**

## INGREDIENTS

2.2 oz **RICH'S** Bettercreme® Cookies 'n Creme Icing Made With OREO® Cookies, 9-Lb Pail (#00331)

4.3 oz **RICH'S** Allen® Round Uniced Single Layer Chocolate Cake, 5 in (#05280)

1.9 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)

3 Each Oreo Cookie



## DIRECTIONS

- 1 Take one chocolate 5" cake layer and place on board.
- 2 With cookies n crème icing in a bag with coupler – pipe a layer of icing on top of the chocolate 5" layer.
- 3 Using your spatula smooth the icing over neatly.
- 4 With vanilla perfect finish in bag with large star tip. Pipe 4 rosettes around the sides of the cake layer. Then pipe one rosette in the center of cake.
- 5 Take 3 Oreos. Place one whole Oreo in the center. Cut the other 2 in half. Place one half on top of the rosettes for garnish.