



COOKIES N CRÈME CUPCAKE DESSERT CUP

A chocolate cupcake and Cookies 'n Crème Bettercreme mixed up in a cup and drizzled with chocolate icing.

Yield: 1 Dessert Cup

INGREDIENTS

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

1 Each **RICH'S** Allen® Uniced Chocolate Naturally and Artificially Flavored Cupcake, 144 1.15-OZ Cupcakes (#03499)

.8 oz **RICH'S** Whipped Chocolate Icing & Filling, 1 Count, 15 lb (#04937)

DIRECTIONS

- 1 One chocolate cupcake split in half. Place one half of the cupcake in the parfait container. Take one half of the cupcake and cut into 4 pieces (place to the side for later use).
- 2 With a large star tip pipe a layer of cookies n crème icing on top of the cupcake.
- 3 Drizzle chocolate icing on top of the Bettercreme.
- 4 Place the 4 pieces of cupcake on top of the icing and drizzle.



- 5 Add another layer of cookies n crème. Drizzle on top of the icing layer.
- 6 Cut one Oreo in half. Place half of the Oreo on top of the parfait for decoration.