



VANILLA AND CHOCOLATE DESSERT CUP

A combination of yellow cupcake, Vanilla Perfect Finish, "Made with Hershey's" Chocolate Bettercreme and nuts.

Yield: 1 Dessert Cup

INGREDIENTS

1 Each RICH'S Allen® Uniced Yellow Cupcake, 144 1.15-OZ Cupcakes (#03474)

1.5 oz RICH'S Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)

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

1 Each Vanilla Wafer

.25 oz Chopped Nuts

DIRECTIONS

- 1 Take one yellow cupcake and cut in half. Place one half of the cupcake into a parfait container.
- 2 With star tip add layer of chocolate better crème and then a layer of vanilla better crème.
- 3 Cut the other half of yellow cupcake into 4 pieces. Place all 4 pieces on top of the better crème.



- 4 With a star tip add 4 dollops of chocolate better crème in between the 4 pieces.
- 5 Add a dollop of vanilla better crème on top with a star tip.
- 6 Garnish with nuts and a vanilla wafer.