




FRUIT SALAD BANANA SPLIT CAKE

"Open Face" dessert made with yellow cake that is topped with a mixture of Vanilla Perfect Finish and fruit, and topped with nuts and chocolate chips.

Yield: 1 Container Dessert

INGREDIENTS

5 oz  Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)

3 oz  Allen® 1/2 Sheet Yellow Cake Layer (#03280)

1 Each Fruit Cocktail, canned

1 Each Maraschino Cherry

Chocolate chips

Chopped Nuts



DIRECTIONS

- 1 Cut yellow cake to fit your container. Place in the bottom of bowl container.
- 2 Mix one can of strained fruit cocktail into Vanilla Bettercreme. Scoop the fruit/icing mix onto the cake layer. Use spatula to spread around until even.
- 3 Sprinkle with nuts/ choc chips.
- 4 With star tip add a dollop of vanilla better crème in the center.
- 5 Top with cherry for garnish.