



ROSE TOPPED 5 IN CAKE

A double layer 5" cake filled and iced with "Made with Hershey's Chocolate Bettercreme and beautifully decorated with pastel colored roses.

Yield: 1 5" Cake



INGREDIENTS

- 5 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- 1 oz **RICH'S** Bettercreme® Red Icing, 9-Lb Pail (#22096)
- 1 oz **RICH'S** Bettercreme® Orange Icing, 15 12-Oz Bags (#22020)
- 1 oz **RICH'S** Bettercreme® Bold Green Icing, 15 12-Oz Bags (#14999)
- 1 oz **RICH'S** Bettercreme® Yellow Icing, 15 12-Oz Bags (#22089)
- 8 oz **RICH'S** ALLEN® 5 IN ROUND UNICED SINGLE LAYER CAKE YELLOW (#07486)

DIRECTIONS

- 1 Place 1st layer on a cake board.
- 2 Using a speed icer, fill and ice the cake with Make with Hershey's Chocolate Bettercreme.
- 3 Smooth the top and comb the sides.
- 4 Use a #104 tip to pipe roses and bottom border on the cake.

5

Use a #352 to pipe the leaves.