



BLUE SPIKED CELEBRATION CAKE

A two layer cake iced and filled with Blue Bettercreme, then topped with dark chocolate ganache, quins and colorful "spikes".

Yield: 1 5" Cake

INGREDIENTS

3.2 oz **RICH'S** Bettercreme® Blue Icing, 9-Lb Pail (#22093)

.25 oz **RICH'S** Bettercreme® Teal Icing, 15 12-Oz Bags (#14998)

.25 oz **RICH'S** Bettercreme® Dark Blue Icing, 15 12-Oz Bags (#22021)

.25 oz **RICH'S** Bettercreme® Green Icing, 9-Lb Pail (#22095)

.25 oz **RICH'S** Bettercreme® Bold Green Icing, 15 12-Oz Bags (#14999)

2 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)

.4 oz Quins

DIRECTIONS

- 1 Place 1st layer on a cake board.
- 2 Fill the cake with Blue icing.
- 3 Using your icing bag, ice the entire cake.



- 4 Use a cake comb to comb the sides of the cake, and a spatula to smooth the top.
- 5 Garnish the bottom of the cake with quins.
- 6 Drizzle heated ganache on the top of the cake allowing it to drip over the edges.
- 7 Once the ganache is hardened, pipe spikes in different colors and sizes on top of the cake.