



LEMON AND STRAWBERRY FLOWER CAKE

A double layer 8" cake iced and filled with Lemon Bettercreme, then decorated with Strawberry Bettercreme flower and chocolate curls.

Yield: 1 8" Cake

INGREDIENTS

7 oz **RICH'S** Bettercreme® Lemon Icing, 9-Lb Pail (#14990)

6 oz **RICH'S** Bettercreme® Strawberry Icing, 9-Lb Pail (#14989)

25 oz **RICH'S** Allen® 8" Uniced White Layer Cake, 24 Count (#03554)

.5 oz chocolate curls

DIRECTIONS

- 1 Place a 8inch cake on board ice the center with strawberry icing.
- 2 Place the second 8 inch layer on top iced the cake in lemon icing.
- 3 Using a spatula start at bottom on cake and drag all the way around the sides.
- 4 Using a EZ Icer make a flower on top of cake with strawberry icing.



5

Place yellow and pink curls in center of flower.