



COOKIES-N-CRÈME BAR CAKE

A bar cake with layers of Cookies n Crème Bettercreme topped with Oreo cookies.

Yield: 1 Cake

INGREDIENTS

5 oz **RICH'S** Bettercreme® Cookies 'n Crème Icing Made With OREO® Cookies, 9-Lb Pail (#00331)

9.5 oz **RICH'S** Allen® 1/2 Sheet Uniced Chocolate Cake, 5 Count (#03277)

2 oz **RICH'S** Whipped Chocolate Icing & Filling, 1 Count, 15 lb (#04937)

2 oz Oreo Cookie



DIRECTIONS

- 1 Cut sheet cake into 6 pieces, 2 x 3
- 2 Split each piece in half
- 3 Place one split layer in a dome base
- 4 Using a bag fitted with a large star tip, pipe Cookies-n-Crème icing in shell pattern onto bottom layer
- 5 Place other half layer on top and pipe 3 rows of Cookies-n-Crème icing on top
- 6 Using Classic Chocolate Icing, pipe 2 rows in between Cookies-n-crème icing
- 7 Garnish top of cake with 2 Oreo cookies, cut in half