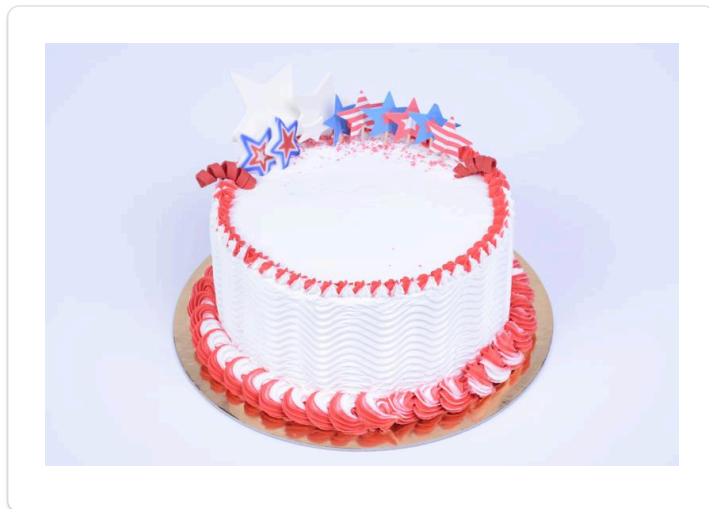




STARS AND STRIPES PATRIOTIC CAKE

Dessert Cake made with Bettercreme

Yield: 1 Double Layer 8in Cake



INGREDIENTS

2 Layer **RICH'S** ALLEN® 8 IN ROUND UNICED SINGLE LAYER CAKE YELLOW (#03278)

RICH'S Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)

RICH'S Bettercreme® Red Icing, 15 12-Oz Bags (#22019)

DIRECTIONS

- 1 Base ice two layers of cake in Vanilla Perfect Finish Bettercreme Icing. Comb the sides of the cake and make a wavy pattern by moving the comb up and down gently to achieve the wavy look as shown.
- 2 Pipe a marbled look border with #22 star tip. To make the marble bag squeeze red and white icing in a pastry bag at the same time. Then pipe top and bottom border.
- 3 Garnish with gum paste stars and curls from DecoPac.

CHEF NOTES

Also need Layons and Decorettes.