



DOT BURST SHEET CAKE

Celebration cake made with Bettercreme

Yield: 1/4 Sheet Cake

INGREDIENTS

1 Layer **RICH'S** Allen® 1/2 Sheet Uniced Single Layer White Cake, 12 Count (#04844)

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

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

RICH'S Bettercreme® Green Icing, 15 12-Oz Bags (#22052)

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

DIRECTIONS

- 1 Using speed icer, base ice cake with Vanilla Perfect Finish®.
- 2 Comb sides of cake.
- 3 Using #10 tip, pipe bottom shell border with Dark Blue Bettercreme®.



- 4 Using #10 tip, pipe center dots on each corner of cake with Dark Blue Bettercreme®.
- 5 Using #4 tip, pipe a circle of 8 dots using Green Bettercreme®.
- 6 Using a #6 tip, pipe a circle of 8 dots using Red Bettercreme®.
- 7 Using a #10 tip, pipe a circle of 8 dots using Dark Blue Bettercreme®.
- 8 Using a #10 tip, pipe squiggles of Dark Blue Bettercreme® to complete border.