



LATTICE PIE CAKE

Beautiful round cake decorated to look like a lattice style fruit pie.

Yield: 1 Cake



INGREDIENTS

- 6 oz **RICH'S** BETTERCREME PERFECTLY SWEET WHIPPED ICING BRICK RED (#09166)
- 17 oz **RICH'S** PERFECT FINISH VANILLA ARTIFICIALLY FLAVORED BETTERCREME® (#03454)
- 1 Each **RICH'S** ALLEN® 8" UNICED WHITE LAYER CAKE (#03554)

DIRECTIONS

- 1 Base Ice round cake size of your choice using the Speed or Side Icer.
- 2 Use (the # 12 round tube/tip) with colored Icing or Bettercreme of your choice, making plump round berries just close enough to barely touch each other. (Don't over crowd them)
- 3 Apply lattice crust using(basket weave tube /tip) going out to the edge of the cake, so that the ends of the lattice will be covered by the border or crust
- 4 Finish off crust by(using #10/#12 round piping tube /tip) piping one dollop up & dollop downward
- 5 Finish your pie by spraying the lattice work and crust edging with Brown airbrush color