



QUARTER SHEET WITH MULTICOLORED DOT BORDER

Celebration Cake made with Bettercreme

Yield: 1 Single Layer 1/4 Sheet Cake



INGREDIENTS

- 1 Layer **RICH'S** ALLEN® 1/4 SHEET UNICED SINGLE LAYER CAKE WHITE (#04844)
- RICH'S** PERFECT FINISH VANILLA ARTIFICIALLY FLAVORED BETTERCREME® (#03454)
- RICH'S** BETTERCREME® PERFECTLY SWEET WHIPPED ICING RED ICING IN COLOR (#22019)
- RICH'S** BETTERCREME® PERFECTLY SWEET WHIPPED ICING BLUE ICING IN COLOR (#22091)
- RICH'S** BETTERCREME® PERFECTLY SWEET WHIPPED ICING GREEN ICING IN COLOR (#22052)
- Quins

DIRECTIONS

- 1 Using speed icer, base ice cake with Vanilla Perfect Finish
- 2 Using #12 tip, pipe bottom shell border with Red Bettercreme®
- 3 Using #12 tip, pipe top border dots with Red Bettercreme®. Leave approximately ½" space between dots
- 4 Using #12 tip, pipe top border dots with Royal Blue Bettercreme® directly beside red dots
- 5 Using #12 tip, pipe top border dots with Green Bettercreme® directly beside royal blue dots
- 6 Garnish with primary quins