



Prepared by Rich Products Corp.





Decorator's Guide



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Butter Crunch Cake

Iced With Allen® Buttrcreme

- Tips:** #8B Star
- Supplies:** Butterfinger® Candy
- Special Tools:** Pastry Bags, Spatula, Cake Comb
- Audience:** Adult **Difficulty Lvl:** 1
- Season:** Year-round
- Occasions:** Candy, Chocolate, Birthday



Ingredients
Allen® Uniced Round Cake
Allen® Buttrcreme
Crushed Butterfinger® Candy
Classic Chocolate Icing
Classic Caramel Icing
Mini Butterfinger® Candy
Finished Weight

Procedures

- 1) Base ice cake in white Buttrcreme.
- 2) Using palm of hand, press crushed Butterfinger® candy against sides of cake.
- 3) Pipe 6 rosettes around top edge of cake and one in center.
- 4) Sprinkle crushed Butterfinger® candy on top of cake.
- 5) Heat Classic Chocolate Icing and Classic Caramel to 115° and drizzle both over top of cake.
- 6) Place Mini Butterfinger® candy in center rosette.

Caramel Candy Bar Cake

Iced With Rich's® Caramel Bettercreme®

Tips: #3 Piping

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced 1/4 Sheet Cake
Rich's® Caramel Bettercreme®
Allen® Classic Caramel Icing
Bite Size Snickers®
Finished Weight

Procedures

- 1) Ice only the top of cake with Caramel Bettercreme®. Comb icing out level.
- 2) Cut into 3 even bars and place in proper packaging.
- 3) Top each bar with 5 bite size Snickers® that have been cut into small pieces.
- 4) Using #3 Tip, drizzle with heated Classic Caramel (112°).

Carrot Cake

Iced With Rich's® Cream Cheese Bettercreme®

Tips: Quick Icer
Coupler
#22
#352

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions: Military, MDDBS



Ingredients
Allen® Uniced Round Carrot Cake
Rich's® Cream Cheese Bettercreme®
Green Colored Whip Topping
Orange Colored Whip Topping
Finished Weight

Procedures

- 1) Base ice round Carrot Cake.
- 2) Score the top of the cake into 8 slices.
- 3) Using a Coupler with Orange Colored Whip Topping, pipe carrots in each scored slice.
- 4) Using #352 Tip with Green Colored Whip Topping, pipe leaves on the carrots.
- 5) Using #22 Tip with Cream Cheese Bettercreme®, pipe top and bottom borders.
- 6) Using Cream Cheese Bettercreme®, pipe a rosette in the center of the cake.

Chocolate Addiction Cake

Iced With Allen® Classic Chocolate Cake Icing

Tips: #43 Basketweave
#22 Star

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 2

Season: Year-round

Occasions: Decadence, Birthday, Party, Indulgence



Ingredients
Allen® Uniced Round Cake
Allen® Classic Chocolate Cake Icing
Pecan pieces
Maraschino Cherry
Finished Weight

Procedures

- 1) Base ice cake in Classic Chocolate Icing and comb sides.
- 2) Using #43 Tip, pipe basketweave, as shown in border section of your Decorator's Manual.
- 3) Using #22 Tip, pipe curved shell border around top of cake.
- 4) Using palm of hand, press pecan pieces against sides of cake.
- 5) Using #22 Tip, pipe rosette in center.
- 6) Place maraschino cherry in center rosette.

Chocolate Drizzle Cake

Iced With Rich's® Bettercreme®

Tips: #8B Star
#2 Round

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions: Birthday, Party, Celebration



Ingredients
Allen® Uniced Round Cake
Rich's® Bettercreme®
Classic Chocolate Icing
Cake Crumbs
Maraschino Cherry
Finished Weight

Procedures

- 1) Base ice cake with Bettercreme® and comb sides.
- 2) Heat Classic Chocolate Icing to 115° and, starting in center of cake, pour icing out and toward edges.
- 3) Using spatula, quickly spread icing over edges so it will drizzle down sides. Let set.
- 4) Using #2 Tip, string ice all over top.
- 5) Using #8B Tip, pipe rosette in center.
- 6) Using palm of hand, press cake crumbs against bottom edge of cake.
- 7) Place maraschino cherry on rosette.

Chocolate Fudge Dessert Torte

Iced With Rich's® Chocolate Bettercreme® or
Double Rich Chocolate Bettercreme®

Tips: #8B Star

Supplies:

Special Tools: Pastry Bags, Spatula, Potato Peeler

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions: Indulgence, Decadence, Birthday



Ingredients

Allen® Uniced Round Cake

Rich's® Chocolate Bettercreme®

Cake Crumbs

Chocolate Curls

Maraschino Cherry

Finished Weight

Procedures

- 1) Split single layer evenly and fill with chocolate Bettercreme®.
- 2) Base ice cake in chocolate Bettercreme®.
- 3) Using palm of hand, press cake crumbs around sides of cake.
- 4) Using #8B Tip, pipe lines of shells across top of cake, as shown, and pipe rosette in center.
- 5) Sprinkle with chocolate curls and place maraschino cherry in center of rosette.

Chocolate Lovers Delight

Iced With Allen® Classic Chocolate Cake Icing or
Rich's® Chocolate Dec-O-Spread Icing

Tips: #125 Petal

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 2

Season: Year-round

Occasions: Birthday, Party, Celebration



Ingredients
Allen® Uniced Round Cake
Allen® Classic Chocolate Cake Icing
Maraschino Cherry
Finished Weight

Procedures

- 1) Base ice cake in Classic Chocolate Icing and comb sides.
- 2) Using #125 Tip, pipe ruffle on the top of cake, working in rows from the outside in.
- 3) Using #125 Tip, pipe ribbon border around bottom of cake.
- 4) Add maraschino cherry to center to finish.

Chocolate Sundae Cake

Iced With Rich's® Bettercreme®

Tips: #8B Star
#2 Round

Supplies:

Special Tools: Pastry Bags, Spatula, Ice Cream Scoop

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions: Birthday, Anniversary, Summer



Ingredients
Allen® Uniced Round Cake
Rich's® Bettercreme®
Rich's® Chocolate Bettercreme®
Walnuts
Chocolate Donut Icing
Maraschino Cherry
Finished Weight

Procedures

- 1) Fill cake layers with Bettercreme®.
- 2) Base ice cake with Bettercreme® and using palm of hand, press chopped walnut pieces against sides of cake.
- 3) Using #8B Tip, pipe four chocolate rosettes on cake as shown, then pipe two white rosettes in between each chocolate rosette.
- 4) Use ice cream scoop and dip a scoop of chocolate Bettercreme® to place in center of cake, add maraschino cherry.
- 5) Sprinkle chopped walnut pieces on top of rosettes.
- 6) Use heated donut icing with #2 Tip to pipe drizzle chocolate over top of cake.

Coconut Delight Cake

Iced With Rich's® Bettercreme®

Tips: 8 B star

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Base Iced with Rich's® Bettercreme®
Rich's® Vanilla Bettercreme®
Untoasted Angel Flake Coconut
Maraschino Cherry
Finished Weight

Procedures

- 1) Use vanilla icing to base ice cake.
- 2) Comb sides.
- 3) Using palm of hand, press coconut flakes all over sides of cake.
- 4) Sprinkle coconut flakes all over top of cake.
- 5) Use tip #8 B and pipe rosette in center of cake.
- 6) Place maraschino cherry in center of rosette.

Cookies and Creme Layer Cake

Iced with Rich's® Cookies–n–Creme Bettercreme®

Tips: EZ Icer #8CS large star
#2 piping

Supplies: Oreo® Cookies

Special Tools: Pastry Bags, Spatula, Cake Comb, Knife

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Base Iced with Rich's® Cookies–n–Creme Bettercreme®
Oreo Cookies (4)
Cookie Crumbs
Classic Chocolate
Finished Weight

Procedures

- 1) Have all items needed to complete assembly on decorating table.
- 2) Split cake layers in half and use three halves for each cake.
- 3) With EZ Icer, ice and fill cake with Cookies–n–Creme Bettercreme®.
- 4) Using Tip #8CS, pipe nine rosettes on top, placing a half of an Oreo® cookie on each, only excluding the center.
- 5) Using Tip #2, drizzle the top with warmed (110°) Classic Chocolate.
- 6) Garnish the sides with cookie crumbs, as shown, to finish.

Cream Cheese and Chocolate Cake

Iced With Allen® Carrot Cake Icing or Allen® Real Cream Cheese Icing

Tips: 22 star 3 round

Supplies:

Special Tools: Pastry Bags, Spatula

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Base Iced with Allen® Carrot Cake Icing
Allen® Carrot Cake Icing
Classic Chocolate Icing
Chocolate Cake Crumbs
Finished Weight

Procedures

- 1) Base ice cake with cream cheese icing, then comb sides.
- 2) Heat Classic Chocolate Icing to 115° and pour over edges, letting it drizzle over sides.
- 3) Use tip #3 with heated Chocolate Icing and pipe diamond pattern over top of cream cheese.
- 4) Use tip #22 to pipe cream cheese shell border, as shown.
- 5) Using palm of hand press cake crumbs along bottom of cake.

Italian Creme

Iced With Allen® Carrot Cake Icing or Allen® Real Cream Cheese Icing

Tips: 8 B star

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Base Iced with Allen® Carrot Cake Icing
Allen® Carrot Cake Icing
Coconut Flakes
Pecans
Maraschino Cherry
Finished Weight

Procedures

- 1) Base ice cake in Cream Cheese Icing.
- 2) Comb sides of cake.
- 3) Using palm of hand, press nut/coconut mixture against sides, cover completely.
- 4) Use tip #8 B to pipe 6 large rosettes around edges and one in center.
- 5) Sprinkle nut/coconut mixture all over top of cake.
- 6) Place maraschino cherry in center rosette.

Neopolitan Delight Cake

Iced With Rich's® Chocolate Bettercreme® or Double Rich Chocolate Bettercreme®

Tips: 22 star 17 star

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Base Iced with Rich's® Chocolate Bettercreme®
Rich's® Chocolate Bettercreme®
Rich's® Vanilla Bettercreme®
Rich's® Colored Bettercreme®
Chocolate Cake Crumbs
Finished Weight

Procedures

- 1) Use tip #22 with white icing and pipe a straight shell across middle of cake.
- 2) Use tip #22 with pink icing and pipe a straight shell next to white.
- 3) Repeat with every other flavor to edges of cake.
- 4) Use tip #17 to pipe a small straight shell chocolate border between each stripe.
- 5) Using palm of hand, press cake crumbs against sides of cake.
- 6) Use tip #22 to pipe the Fleur-de-lis in center.

Peanut Butter Party

Single Layer

Tips: #8 Large Star

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult

Difficulty Lvl: 1

Season: Year-round

Occasions: Price Chopper



Ingredients
Uniced Chocolate Round Cake
Vanilla Buttercreme
Peanut Butter
Chocolate Cake Crumbs
Chocolate Icing
Mini Peanut Butter Cups
Finished Weight

Procedures

- 1) Combine 3 ounces of Peanut Butter with 16 ounces (1lb.) Vanilla Buttercreme.
- 2) Ice Chocolate Cake with the peanut butter buttercreme you just created.
- 3) Comb the sides of the cake and garnish with Chocolate Cake Crumbs.
- 4) Using #8 tip with peanut butter buttercreme, pipe 7 rosettes on top of cake.
- 5) Garnish each rosette with a Mini Peanut Butter Cup.
- 6) Drizzle top of cake with Chocolate Icing.

Pecan Turtle Cake

Iced With Rich's® Chocolate Bettercreme® or Double Rich Chocolate Bettercreme®

- Tips:** 8CS large star
Tip #3 piping
- Supplies:** Whole Pecans, Maraschino cherry
- Special Tools:** Pastry Bags, Spatula, Cake Comb
- Audience:** Adult **Difficulty Lvl:** 1
- Season:** Year-round
- Occasions:**



Ingredients
Allen® Uniced Chocolate Round Cake
Base Iced with Rich's® Chocolate Bettercreme®
Chocolate Cake Crumbs
Pecans
Allen® Classic Caramel
Maraschino Cherry
Finished Weight

Procedures

- 1) Ice and comb cake.
- 2) Using palm of hand, press chocolate cake crumbs against sides of cake.
- 3) Use tip #8CS with chocolate Bettercreme icing to pipe rosettes on top of cake.
- 4) Place maraschino cherry in center rosette and pecan halves on other rosettes.
- 5) Heat Classic Caramel to 110°.
- 6) Use tip #3 with heated caramel and string ice all over top of cake.
- 7) Add maraschino cherry to center rosette to finish.

Raspberry Almond Cake

Iced With Rich's® Bettercreme®

Tips: 22 star

Supplies:

Special Tools: Spatula, Pastry Bag

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients

Allen® Uniced Round Cake

Base Iced with Rich's® Bettercreme®

Rich's® Bettercreme®

Raspberry Filling

Toasted Sliced Almonds

Maraschino Cherry

Finished Weight

Procedures

- 1) Ice cake with white icing.
- 2) Pipe circles of raspberry filling around top of cake.
- 3) Use knife edge of spatula, starting at outer edge, pull in to center of cake in 8 equal sections, as shown.
- 4) Use tip #22 to pipe straight shell border on top.
- 5) Garnish sides with toasted almonds.
- 6) Top with 1 long stem cherry.

Red Velvet Simple Cake

Iced With Allen® Carrot Cake Icing or Allen® Real Cream Cheese Icing

Tips: 8 B star

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Base Iced with Allen® Carrot Cake Icing
Allen® Carrot Cake Icing
Cake Crumbs
Maraschino Cherry
Finished Weight

Procedures

- 1) Base ice cake in cream cheese icing, then comb sides.
- 2) Using palm of hand, press red velvet cake crumbs against sides.
- 3) Use tip #8 B to pipe six rosettes around top edges of cake.
- 4) Pipe rosette in center.
- 5) Place maraschino cherry on center rosette.
- 6) Sprinkle cake crumbs over cake.

Rocky Road Party Cake

Iced With Rich's® Chocolate Bettercreme® or Double Rich Chocolate Bettercreme®

- Tips:** EZ Icier Tip# 22 star
Tip# 2 Piping
- Supplies:** Mini Marshmallows, Walnut pieces, Chocolate cake crumbs
- Special Tools:** Pastry Bag, Spatula, Cake Comb
- Audience:** Adult **Difficulty Lvl:** 1
- Season:** Year-round
- Occasions:**



Ingredients
Allen® Uniced Chocolate Round Cake
Base Iced with Rich's® Chocolate Bettercreme®
Allen® Classic Chocolate Icing
Chocolate Cake Crumbs
Marshmallows (mini)
Walnut Pieces
Finished Weight

Procedures

- 1) Use EZ Icier with chocolate Bettercreme then ice cake.
- 2) Comb sides of cake and press chocolate crumbs on sides.
- 3) Use tip #22 with chocolate Bettercreme to pipe shell border on top of cake.
- 4) Mix marshmallows and nuts together and sprinkle in center of cake.
- 5) String with Classic Chocolate Icing (heated to 110°).

Snickers® Round Cake

Iced With Rich's® Bettercreme®

Tips: 8CS large star
#4 Piping

Supplies: Bit Size and large Snicker candy bars

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
JWA Round Chocolate Cake Layer
Rich's® Bettercreme®
Classic Caramel Icing
Snickers® Candy Bars
Finished Weight

Procedures

- 1) Ice the cake with Bettercreme®. Comb sides of the cake.
- 2) Place heated Caramel Icing in a parchment bag (or condiment container).
- 3) Cut a 1/4" hole in the parchment bag for the tip #4
- 4) Pipe the icing with a zig-zag motion around the top outside edge of the cake. Let the icing drizzle down the sides of the cake.
- 5) Using a large star tip and Bettercreme®, pipe a border around the inside edge of the Caramel Icing and one in the center top of the cake.
- 6) Cut Snickers® Bars into thick slices and scatter over the top of the cake.
- 7) Using tip #4 with heated Caramel Icing, drizzle over the top of the candy bar slices.
- 8) Place a Bite size Snickers® (still in wrapper) on the top center of the cake.

Strawberry Iced Angel Food Cake

Iced With Rich's® Strawberry Bettercreme®

- Tips:** EZ Icer
22
- Supplies:** Cake Board, Packaging
- Special Tools:** Pastry Bags, Spatula, Cake Comb
- Audience:** Adult **Difficulty Lvl:** 1
- Season:** Year-round
- Occasions:** Strawberry, November 2008
Photoshoot



Ingredients
Rich's® Angel Food Cake
Rich's® Strawberry Bettercreme®
Allen® Strawberry Glaze
Strawberries
Cake Crumbs
Finished Weight

Procedures

- 1) Have all items necessary to complete assembly on decorating table.
- 2) Using EZ Icer with Rich's® Strawberry Bettercreme®, base ice cake then smooth sides with cake comb.
- 3) Using 22 Tip with Rich's® Strawberry Bettercreme®, pipe bottom border.
- 4) Mix strawberries with Allen® Strawberry Glaze and add to middle of cake.
- 5) Garnish top of cake with cake crumbs.

Strawberry Shortcake

Iced With Rich's® Bettercreme®

Tips: 8 B star

Supplies:

Special Tools: Pastry Bags, Spatula, Clear Cake Collar

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Rich's® Bettercreme®
Sliced Strawberries
Strawberry Glaze
Finished Weight

Procedures

- 1) Cut cake layer in half, place bottom half on round board, cut side up.
- 2) Place clear cake collar around bottom half of cake, tape together with clear tape.
- 3) Use tip #8 B and pipe whipped topping all over cake half, be sure and get against all sides of collar.
- 4) Place second half of cake, cut side down, on top of whipped topping.
- 5) Mix stemmed berries in strawberry glaze and spoon into middle of cake, filling within 1/2" of cake band.
- 6) Use tip #8 B and pipe straight shell border against cake collar.

White House Cherry

Iced With Rich's® Bettercreme®

Tips: 8 B star

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Base Iced with Rich's® Bettercreme®
Rich's® Bettercreme®
Cherry Whole Fruit Filling
Yellow Cake Crumbs
Finished Weight

Procedures

- 1) Base ice cake and comb sides.
- 2) Using palm of hand press cake crumbs against sides of cake.
- 3) Use tip #8 B to pipe straight shell border on top of cake.
- 4) Spoon cherries into center of cake and spread to shell border.

Zebra Cake

Iced With Rich's® Bettercreme®

Tips: 8 B star

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Base Iced with Rich's® Bettercreme®
Rich's® Bettercreme®
Rich's® Chocolate Bettercreme®
Chocolate Cake Crumbs
Classic Chocolate Icing
Maraschino Cherry
Finished Weight

Procedures

- 1) Ice and comb cake.
- 2) Using palm of hand, press cake crumbs against sides of cake.
- 3) Use tip #8 B and pipe 4 large curly teardrops at even intervals around cake in chocolate icing.
- 4) Use tip #8 B and pipe 4 large curly teardrops in open spots in white icing.
- 5) Pipe rosette in center of cake.
- 6) Heat Classic Chocolate Icing to 115° and drizzle over top of cake.
- 7) Add maraschino cherry to rosette.

Birthday Wishes

Iced With Rich's® Bettercreme®

- Tips:** #104 Rose #352 Leaf
#4 Round #21 Star
- Supplies:** Plastic bells
- Special Tools:** Pastry Bags, Spatula, Cake Comb, Airbrush
- Audience:** Adult **Difficulty Lvl:** 1
- Season:** Year-round
- Occasions:** Roses, Birthday, Best Wishes, Congratulations, Anniversary



Ingredients

Allen® Uniced Sheet Cake

Rich's® Bettercreme®

Rich's® Bettercreme® Icings in Colors™

Finished Weight

Procedures

- 1) Ice cake with Bettercreme®.
- 2) Airbrush around top edge with light pink.
- 3) Using #21 Tip, pipe top and bottom borders.
- 4) Using #4 Tip, pipe pink scallops around top and bottom borders.
- 5) Using #104 Tip, make roses and buds. Use #352 Tip for the leaves.
- 6) Add two bells and, using #4 Tip, pipe bows on back of them.

Decorated Cake: Year - Round

Floral Rose Cake

Iced With Rich's® Bettercreme®

Tips: 22 star 3 round
104 petal 352 leaf

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients
Allen® Uniced Round Cake
Base Iced with Rich's® Bettercreme®
Rich's® Bettercreme®
Rich's® Colored Bettercreme®
Finished Weight

Procedures

- 1) Base ice and comb sides of cake.
- 2) Use tip #22 to pipe top shell border.
- 3) Use tip #3 to pipe bead border inside shell as shown.
- 4) Use tip #104 to pipe a reverse border on bottom.
- 5) Use tip #104 to pipe roses and buds, as described in floral piping section.
- 6) Use tip #352 to pipe leaves.

Decorated Cake: Year - Round

Happy Birthday Sheet Cake

Iced With Rich's® Bettercreme®

Tips: 10 round 1 round
2 round 22 shell

Supplies:

Special Tools: Pastry Bags, Spatula, Cake Comb, Coupler

Audience: Child **Difficulty Lvl:** 1

Season: Year-round

Occasions:



Ingredients

Allen® Uniced Sheet Cake

Base Iced with Rich's® Bettercreme®

Rich's® Bettercreme® (border)

Rich's® Colored Bettercreme®

Finished Weight

Procedures

- 1) Base ice sheet cake and comb sides.
- 2) Using comb make a wave across the top edge of cake.
- 3) Use just the coupler end to pipe balloons around top edge of cake.
- 4) Use tip #22 to pipe bottom straight shell bottom border then top with #2 squiggles.
- 5) Use tip #1 to pipe strings on balloons.
- 6) Use tip #2 to pipe music notes and message.

Decorated Cake: Year - Round

Party Sheet Cake

Iced With Allen® Buttercream

Tips: EZ Icer
#2 Piping
#22 Star

Supplies: Pastel Confetti, Lavender, Pink, Blue and Teal Curling Ribbon

Special Tools: Pastry Bags, Spatula, Cake Comb

Audience: Adult **Difficulty Lvl:** 1

Season: Winter

Occasions: Birthday



Ingredients
Uniced White Sheet Cake
Base Iced with Allen® Buttercream
Allen® Colored Buttercream (Lavender, Yellow, Teal)
Pastel Confetti
Finished Weight

Procedures

- 1) Have everything needed to complete assembly on decorating table.
- 2) Base ice cake using EZ Icer with White Buttercream Icing.
- 3) Comb top and sides of sheet cake.
- 4) Using #22 Tip with White Buttercream Icing, pipe top and bottom shell border.
- 5) Using #2 Tips, one of each color lavender, yellow, and teal Buttercream Icing, pipe streamers around the outside edge of cake.
- 6) Sprinkle outside top edge of cake with pastel confetti.
- 7) Add the curling ribbon cluster to the top left corner of the sheet cake, as shown.
- 8) Note: Sheet cakes may be produced production style and can be frozen.