



RICH'S[®]

LOVE AT FIRST SITE.
LOVE AT FIRST BITE. 

Month of Love Inspiration

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Love Letter Long Johns

Made with Rich's® Long John Donuts, Caramel, White, Red and Koko Dipping Icing.



Made with Rich's® Flower Shaped Donuts, White Dipping Icing and Gel Colours.

Flower Shaped Donuts

Made with Traditional Square Donuts, Caramel, White and Koko Dipping Icing.



Love Letters

Made using Rich's Heart Shaped Donuts, White, Koko, Raspberry, Strawberry and Red Dipping Icing.



Cupcake Celebration

Made with Rich's® Birthday Party Baked Cupcakes and with Whip Topping With Cream.



Assorted Heart Donuts

Raspberry Drizzle Biscuits



Made using Rich's® Chocolate Biscuit Dough and Raspberry Dipping Icing.

6" Romantic Rose Cake



INGREDIENTS AND UTENSILS REQUIRED



1
Begin by base icing a 6" Vanilla Sponge using Rich's® Strawberry Flavoured Bettercreme®.



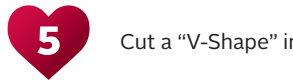
2
Transfer some Red Bettercreme® Pre-Whip into a piping bag fitted with a small star nozzle.



3
At random, pipe small red rosettes around the cake.



4
Transfer some Green Bettercreme® Pre-Whip into a piping bag.



5
Cut a "V-Shape" into the bag.



6
Pipe tiny leaves next to the roses to complete the cake.

8" Premium Raspberry Roses Cake



INGREDIENTS AND UTENSILS REQUIRED



1
Begin by base icing an 8" Vanilla Sponge with Rich's® Whip Topping® with Cream, Dairy Flavoured Bettercreme® or Vanilla Flavoured Bettercreme®.



2
Fold 40g of Raspberry Flavoured Dipping Icing into 300g of either Rich's® Whip Topping® or Bettercreme®. **Note:** Crème must be white in colour.



3
Using a small pallet knife or metal teaspoon, flick the flavoured crème from the base of the cake in a curved motion upward creating a textured border.



4
Fill a piping bag fitted with a large star nozzle with the raspberry flavoured crème.



5
Pipe a ring of rosettes around the outer edge of the cake.



6
Add another 40g of Raspberry Flavoured Dipping Icing to the left over Raspberry crème to make it slightly darker. Fill a piping bag fitted with a small star nozzle with the darker raspberry flavoured crème.



7
Pipe smaller rosettes overlapping the larger rosettes on the inside of the rose ring.



8
Transfer some Green Bettercreme® Pre-Whip into a paper piping bag. Cut a small "V-shape" into the piping bag.



9
Pipe tiny leaves onto the roses to complete the cake.

Premium Berry Log and Cupcake Combination

8" Strawberries & Crème Cake



INGREDIENTS AND UTENSILS REQUIRED



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1

Begin by trimming and cutting a Chocolate Rectangular Sponge in half. Thereafter, cut the middle of the cut sponge. You should have 4 thin rectangular sponge slices.



2

Fold in 100g of strawberry pie filling into 300g of soft peaked Strawberry Flavoured Bettercreme®.

3

Fill a piping bag fitted with a large plain round nozzle with the strawberry pie filling crème.



6

Using the strawberry pie filling crème, pipe plain rosettes onto 5 Rich's® Baked Vanilla Cupcakes and place them in front of the log cake.



4

Pipe large tear drop dollops on the first layer of the chocolate sponge.



5

Sandwich the second chocolate sponge slice on top of the first and pipe another layer of tear drop dollops onto the top of the log cake.



7

Spoon a small amount of strawberry pie filling on the top of the log cake as well as the top of each cupcake.



8

To finish, decorate with a selection of seasonal berries.
Pro Tip: Don't forget to trim all stalks and coat any cut berries with a fruit glaze to keep them fresher for longer.

1

Begin by filling a paper piping bag with melted white chocolate.



2

Pipe various sized chocolate hearts onto grease proof paper. Put this aside to dry and store for use later.
Pro Tip: Make heart decorations in advance and store them until ready to assemble the cake.

4

Use a small spatula or the back of a metal teaspoon to drag it along the sides and top of the cake to create a textured spiral finish.
Using a large star nozzle, fill a piping bag with half pink and half white crème.



5

Pipe 8 squiggly ice-cream like rosettes on top of the cake.

3

Begin by base icing a 3 layer (1 and a half sponges) 8" Vanilla Sponge with either Rich's® Whip Topping® with Cream, Dairy Flavoured Bettercreme® or Vanilla Flavoured Bettercreme®.
Note: Crème must be white in colour.



6

To finish, add the premade chocolate hearts around the cake.

6" Character Cake



INGREDIENTS AND UTENSILS REQUIRED



1 Begin by base icing a 3 layer (1 and a half sponges) 6" Vanilla Sponge with either Rich's Whip Topping® with Cream, Dairy Flavoured Bettercreme® or Vanilla Flavoured Bettercreme®.



2 Add a thin line of Red Bettercreme® Pre-Whip to the base of the cake. Mix and streak the red colour in by using a dough scraper. Alternatively, leave the cake plain to create a different border option.



3 Fill a paper piping bag with some melted dark chocolate. Pipe a stick figure of a person on top of the cake using the chocolate.



4 Fill a second paper piping bag with thinned down Red Bettercreme® Pre-Whip.



5 Decorate the stick figures with small red hearts or polka dots as desired.



6 To finish the plain base iced cakes, draw "O's and X's" at the base of the cake with the thinned down Red Bettercreme® Pre-Whip.

Emoji Love Cake



INGREDIENTS AND UTENSILS REQUIRED



1 Begin by base icing a 6" Vanilla Sponge using Rich's® Custard Flavoured Bettercreme®.



2 Fill a paper piping bag with melted dark chocolate.



3 Draw a smile on top of the cake.



4 Transfer some Red Bettercreme® Pre-Whip into a paper piping bag.



5 To finish, pipe two large heart emoji eyes above the smile, and a small red tongue inside the mouth.

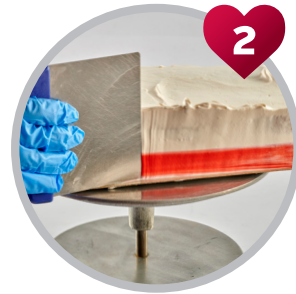
Rectangular Love Cake



INGREDIENTS AND UTENSILS REQUIRED



1 Begin by base icing a Vanilla Rectangular Sponge using Rich's® Whip Topping® with Cream, Dairy Flavoured Bettercreme® or Vanilla Flavoured Bettercreme®.



2 Add a thin line of Red Bettercreme® Pre-Whip to the base of the cake. Mix and streak the red colour in using a dough scraper.



3 Fill a paper piping bag with some thinned down Red Bettercreme® Pre-Whip.



4 Draw 3-4 lines horizontally and vertically across the top of the cake to form a grid.



5 Draw a few hearts in a row and add some X's to the grid.



6 Write "MWAH" in one of the blocks to complete the cake.

Pink Palmiers



INGREDIENTS AND UTENSILS REQUIRED



1 Begin by mixing 300g of granulated sugar with 6g of either Rich's® Pink or Marshmallow Flavoured Gel Colours.



2 Slightly defrost a palmier block, open and coat the centre with a generous handful of coloured sugar. Generously coat the outsides as well.



3 Slice the palmier block into 10-12 even slices using a dough scraper.



4 Pan the palmier slices. Bake at 180°C for approximately 18-28 minutes until golden brown and flaky.

Product Information

Product code	Description	Case count	Unit mass	Gross mass
16560	Whip Topping® With Cream	9	2 kg	19.00 kg
08506	Dairy Flavoured Bettercreme®	9	2 kg	19.00 kg
08500	Vanilla Flavoured Bettercreme®	9	2 kg	19.00 kg
13527	Custard Flavoured Bettercreme®	9	2 kg	19.00 kg
08507	Strawberry Flavoured Bettercreme®	9	2 kg	19.00 kg
02581	Bettercreme® Pre-Whip Colours (Mixed Case)	4	500 g	2.30 kg
15155	150mm (6") Signature Vanilla Sponge	36	180 g	6.88 kg
04641	200mm (8") Signature Vanilla Sponge	24	410 g	11.24 kg
15518	200mm (8") Vanilla Sponge	24	295 g	7.88 kg
00395	Chocolate Rectangular Sponge	16	750 g	12.08 kg
00397	Vanilla Rectangular Sponge	16	750 g	12.08 kg
10787	Baked Vanilla Cupcake	60	35 g	2.62 kg
18051	Baked Vanilla Birthday Party Cupcake	60	40 g	3.06 kg
18285	Homestyle Flower Shaped Donut	60	60 g	4.29 kg
15565	Homestyle Heart Shaped Donut	84	60 g	5.73 kg
12631	Homestyle Long John Donut	60	64 g	4.37 kg
14857	Traditional Long John Donut	60	62 g	4.25 kg
16126	Traditional Square Shaped Donut	84	62 g	5.74 kg
10299	Palmiers	6	600 g	3.82 kg
00321	Chocolate Biscuit Dough	500	16 g	8.40 kg
04252	Koko Dipping Icing	1	10 kg	10.43 kg
16456	Koko Dipping Icing	1	5 kg	5.23 kg
04262	White Dipping Icing	1	10 kg	10.43 kg
16458	White Dipping Icing	1	5 kg	5.23 kg
04312	Caramel Dipping Icing	1	10 kg	10.43 kg
08825	Caramel Dipping Icing	1	5 kg	5.23 kg
17048	Raspberry Flavoured Dipping Icing	1	5 kg	5.23 kg
16457	Strawberry Flavoured Dipping Icing	1	5 kg	5.23 kg
07744	Red Dipping Icing	1	5 kg	5.23 kg
18096	Gel Colours (Mixed Case)	8	125 ml	1.06 L
01697	Flavoured Gel Colours (Mixed Case)	8	125 ml	1.06 L

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For detailed product information and additional recipe inspiration, please visit www.richs.co.za

