



## STRAWBERRIES & CREAM CAKE

### Ingredients

- 1 Dairy Flavoured Bettercreme®
- 1 Vanilla Flavoured Bettercreme®
- 1 (8") Signature Vanilla Sponge

### Method

1. Begin by cutting strawberries in half. Coat with piping gel.
2. Base ice an 8" vanilla sponge using Vanilla or Dairy flavoured Bettercreme®.
3. Decant some whipped creme into a metal bowl. Comb scrap texture into the crème.
4. Using a hot pallet knife, create a shell by going in at 90 degrees, scooping and pulling out.
5. Place the shell on the edge on the top of the cake, swooping the pallet knife towards the centre.
6. Repeat this process creating a border around the top of the cake.
7. Finish the cake by placing the coated strawberries in the centre of the cake.

INFINITE POSSIBILITIES. **ONE FAMILY.**

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