

Strawberry Gourmet Cream Cake



Ingredients:

- Flavor Right Real Gourmet Cream
- 8" Yellow or White Cake layers
- Fresh Strawberries
- White Chocolate Curls or Shavings
- Strawberry Glaze

Procedures:

1. Base ice a double layer or single layer yellow or white cake with the gourmet cream.
2. If using a double layer cake, place fresh strawberries and strawberry glaze mixture in the center of the first cake layer.
3. Garnish the entire sides of the cake with white chocolate curls or shavings.
4. Using the strawberry glaze in a writing tip, pipe a figure eight design on the top of the cake.
5. Pipe large gourmet cream rosettes on the top edge of the cake.
6. Garnish the rosettes with a fresh half berry.
7. Glaze the fresh berries with an apricot glaze or neutral glaze.