



CELEBRATE

*Valentine's
day*



with RICH'S®



Cupcake Pull Away Cake



INGREDIENTS AND UTENSILS REQUIRED



1

Place 15 Rich's® Baked Vanilla/Chocolate Cupcakes in the formation shown here. Fill a piping bag fitted with a medium star nozzle with Chocolate Flavoured Bettercreme®.



2

Smudge a thin base layer of Chocolate Flavoured Bettercreme® over the top of the chocolate cupcakes. Ice the chocolate cupcake's with plain stripes of Chocolate Flavoured Bettercreme® to create a cupcake liner.



3

Fill a piping bag fitted with a large star nozzle with Strawberry Flavoured Bettercreme®. Pipe a Strawberry Flavoured Bettercreme® swirl over the top 7 cupcakes.



4

Fill a piping bag fitted with a large plain nozzle with Dairy/Vanilla Flavoured Bettercreme® and pipe a drip effect to the remaining 2 vanilla cupcakes.

5

Sprinkle the drip effect with a decorative sprinkle of your choice.



6

To finish, add a pink marshmallow and a "love" decal piped out of melted chocolate.

Chocolate & Strawberry 6" Naked Cake



INGREDIENTS AND UTENSILS REQUIRED



1

Slice two 6" Chocolate Sponges in half.



2

Fill a piping bag fitted with a large plain round nozzle with Strawberry Flavoured Bettercreme®. Pipe small Bettercreme® peaks over the surface of the 1st sponge layer.



3

To speed the process up, the bottom two layers can be filled with large rosettes with peaks piped on the outer lip of the cake. Sandwich a second sponge layer on top and repeat until you have created a 3 layer naked cake as shown here.



4

To finish, sprinkle with a red decorative sprinkle of your choice.

Penguin Cake



INGREDIENTS AND
UTENSILS REQUIRED



1
Base ice an 8" Vanilla Sponge with Dairy/ Vanilla Flavoured Bettercreme®. Using a toothpick or any sharp tool outline a large heart shape in the centre of the cake.



2
Pipe small drop flowers using **NEW** Chocolate Flavoured Bettercreme® Pre- whip around the outlined heart.



3
Pipe a smaller heart in the centre using **NEW** Red Bettercreme® Pre- whip.



4
Place a choc chip in each half of the heart to form eyes. To finish, squeeze a bit of **NEW** Yellow Bettercreme® Pre- whip into a paper piping bag - cut a large "V" out of the tip of the piping bag and pipe two tiny leaves to form a beak as shown here.

Petit Four Inspired Cupcakes



INGREDIENTS AND
UTENSILS REQUIRED



1
With each of the following Rich's® Dipping Icings: Rich's® Koko Dipping Icing, Rich's® Strawberry Flavoured Dipping Icing and **NEW** Rich's® Red Dipping Icing. Cut a large hole in one of each of the filled dipping icing bags.



2
Flood the tops of 6 Rich's® Baked Vanilla/Chocolate Cupcakes with a dipping icing of your choice.

3
Cut a small hole in each of the remaining Dipping Icing bags.



4
Decorate the flooded cupcakes with a Valentine's Day inspired pattern of your choice.

Note: Petit Four's always have a simple clean look

Ganache Slices



INGREDIENTS AND
UTENSILS REQUIRED



1
Base ice a Chocolate Rectangular Sponge with Chocolate Flavoured Bettercreme®. Chill the cake for at least 2 hours.

2
Melt Rich's® Chocolate Ganache over a double boiler and fill a piping bag once the Ganache has come to body temperature.



3
Cut a medium sized hole in the piping bag, flood the Ganache over the chilled cake starting at the centre working outward until just a few thin drips pour over the sides of the cake.



4
Once the Ganache has set, string ice White Dipping Icing and **NEW** Red Dipping Icing over the Ganache.



5
Score the cake into 10 slices, 3 loaves or 2 log cakes. Using **NEW** Red Bettercreme® Pre-Whip pipe a zigzag pattern along the length of the loaf, log or slices.



6
To finish, add a few "LOVE" decals piped out of melted chocolate.

6" Cupcake Cake



INGREDIENTS AND
UTENSILS REQUIRED



1
Base ice a 6" Vanilla Sponge with Strawberry Flavoured Bettercreme®.



2
Add a few streaks of **NEW** Red Bettercreme® Pre-Whip before smoothing the entire cake to add an airbrushed effect.

3
Thin down some of the Whipped Strawberry Flavoured Bettercreme® to make a pourable Bettercreme® Glaze.

See page 8 on how to make the perfect Bettercreme® Glaze.



4
Cut a medium sized hole in the piping bag and flood the Bettercreme® Glaze over the top of the cake, starting in the centre and working outward until just a few thin drips pour over the sides of the cake.



5
Cut a frozen Rich's® Baked Chocolate Cupcake in half and place on top of the cake. Swirl a dollop of **NEW** Red Bettercreme® Pre-Whip onto the cupcake.



6
To finish, add a cherry to the top of the cupcake as well as a few decorative sprinkles of your choice.



Love Drip Cake



Note: This cake may also be recreated using Chocolate Bettercreme® Glaze and Bettercreme® Pre-whip in Red and Vanilla.

1

Base ice an 8" Chocolate Sponge with Chocolate Flavoured Bettercreme®. Refrigerate the cake for at least 2 hours.



Melt Rich's® Chocolate Ganache over a double boiler and fill a piping bag once the Ganache has come to body temperature. Cut a medium sized hole in the piping bag, flood the Ganache over the chilled cake starting at the centre working outward until just a few thin drips pour over the sides of the cake.

3

Once the Ganache is completely set, fill a piping bag with Rich's® White Dipping Icing, as well as one with **NEW** Rich's® Red Dipping Icing.



To finish, write the word "love" across the top of the cake in both dipping icings.

Delicious Bettercreme® Glaze in two easy steps!

Perfect Glaze for that perfect look.

Create a decadent, silky smooth and creamy Bettercreme® Glaze that is perfect for indulgent cakes and desserts. It is easy to make in just two quick steps!

METHOD

Place 50g of whipped Bettercreme® (any flavour variant) in a bowl along with 80g of liquid Bettercreme® (any flavour variant). With a rubber spatula, slightly beat the mixture until smooth with a slight thickness. This mixture will make enough to fully cover an 8" cake.

Pro Tip: If mixture is too thick, add a small amount of liquid Bettercreme® to loosen.





Month of Love Inspiration



Create fun Valentine's Donuts using NEW Rich's® Red Dipping Icing, Rich's® White Dipping Icing, Rich's® Koko Dipping Icing, Rich's® Homestyle Heart Shaped Donuts and Rich's® Homestyle or Traditional Ring Donuts.



Create Biscuit Sandwiches using Rich's® Plain Biscuit Dough, Rich's® Dark Chocolate Ganache and Rich's® Strawberry Dipping Icing.



Make Brownie Kebabs with Rich's® Chocolate Fudge Brownies (no nuts or with nuts).

Month of Love Inspiration



Make Strawberry Crème Croissants with Rich's® 60g Readibake® Butter Croissants and Rich's® Strawberry Flavoured Bettercreme®.



Create Ganache Tartlets using Rich's® Mini Tart Bases, Rich's® Dark Chocolate Ganache and Rich's® Strawberry Flavoured Bettercreme®.

PRODUCT SPECIFICATIONS

| PRODUCT CODE | DESCRIPTION | CASE COUNT | UNIT MASS | GROSS MASS |
|--------------|--|------------|-----------|------------|
| NEW | 02581 Bettercreme® Pre-Whip Colours (Mixed Case) | 4 units | 500g | 2.30 Kg |
| | 06436 Vanilla Flavoured Bettercreme® Pre-Whip | 4 units | 500g | 2.30 Kg |
| | 06555 Chocolate Flavoured Bettercreme® Pre-Whip | 4 units | 500g | 2.30 Kg |
| | 07744 Red Dipping Icing | 1 unit | 5 Kg | 5.23 Kg |
| | 08506 Dairy Flavoured Bettercreme® | 9 units | 2 Kg | 18.64 Kg |
| | 08507 Strawberry Flavoured Bettercreme® | 9 units | 2 Kg | 18.64 Kg |
| | 08495 Chocolate Flavoured Bettercreme® | 9 units | 2 Kg | 18.64 Kg |
| | 08500 Vanilla Flavoured Bettercreme® | 9 units | 2 Kg | 18.64 Kg |
| | 16458 White Dipping Icing | 1 unit | 5 Kg | 5.23 Kg |
| | 04262 White Dipping Icing | 1 unit | 10 Kg | 10.43 Kg |
| | 16456 Koko Dipping Icing | 1 unit | 5 Kg | 5.23 Kg |
| | 04252 Koko Dipping Icing | 1 unit | 10 Kg | 10.43 Kg |
| | 16457 Strawberry Flavoured Dipping Icing | 1 unit | 5 Kg | 5.23 Kg |
| | 11587 Dark Chocolate Ganache | 1 unit | 9.5 Kg | 9.89 Kg |
| | 04644 200mm (8") Signature Chocolate Sponge | 24 units | 410g | 11.24 Kg |
| | 04641 200mm (8") Signature Vanilla Sponge | 24 units | 410g | 11.24 Kg |
| | 15154 150mm (6") Signature Chocolate Sponge | 36 units | 180g | 6.88 Kg |
| | 15155 150mm (6") Signature Vanilla Sponge | 36 units | 180g | 6.88 Kg |
| | 00395 Chocolate Rectangular Sponge | 16 units | 750g | 12.08 Kg |
| | 10622 Baked Red Velvet Cupcakes | 60 units | 40g | 2.91 Kg |
| | 10787 Baked Vanilla Cupcakes | 60 units | 40g | 2.91 Kg |
| | 17086 Baked Chocolate Cupcakes | 60 units | 40g | 2.91 Kg |
| | 15565 Homestyle Heart-Shaped Donut | 96 units | 63g | 5.73 Kg |
| | 13530 Homestyle Ring Donut | 84 units | 60g | 5.73 Kg |
| | 14860 Traditional Ring Donut | 84 units | 62g | 5.74 Kg |
| | 02443 Mini Tart Bases | 240 units | 20g | 5.20 Kg |
| | 04868 Chocolate Fudge Brownies (No Nuts) | 10 units | 793g | 8.97 Kg |
| | 15913 Chocolate Fudge Brownies (With Nuts) | 10 units | 812g | 9.16 Kg |
| | 02345 60g Readibake Butter Croissant | 100 units | 60g | 6.47 Kg |
| | 62955 Plain Biscuit Dough | 500 units | 16g | 8.4 Kg |