POPPING CARAMEL TRES RICHES CAKE

Ingredients

1 x	Tres Riches® 150 mm (6'') Sponge
200 ml	Tres Riches syrup®
120 g	Vanilla/Dairy Flavoured Bettercreme or Vanilla Flavoured Bettercreme® Pre-Whip
40 ml	Caramel drizzle, see method
45 g	Caramel popcorn

Method

1. Begin by slicing a Tres Riches® 6" or Rectangular Sponge in half.
2. Fill a piping bag, fitted with any shape nozzle, with Vanilla/ Dairy Flavoured Bettercreme® or Vanilla Flavoured Bettercreme® Pre-Whip.
3. Using one sponge half, pipe a barrier of Bettercreme® around the outer edge of the sponge and saturate the layer with 100 ml (6" Sponge) or 250 ml (Rectangular Sponge) of Tres Riches® Syrup.
4. Once saturated, top the layer with Bettercreme® and place the remaining sponge layer on top and repeat the process. Finish by neatly base icing the entire cake.
5. Decorate as desired.

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