



Chantella Cherry Cheese Desserts



Cherry Cheese Cake:

1. **ADD LAYERS:** Use Brill White Round Cake Layers to make cake.
2. **MAKE FILLING:** Mix Henry & Henry Cream Cheese Filling and Brill Chantella Whipped Topping, $\frac{1}{2}$ and $\frac{1}{2}$.
3. **ICE:** Ice the cake with the above mixture. **ADD BORDERS:** With tip #403, using Chantella, add top border. Fill center of the cake with Cherry Filling. Next, with tip #7 using Chantella, add bottom border.
4. **FINISH:** Finish the cake using a stencil to add decoration.



Cherry Cheese Bundt Cake:

1. **FILL:** Fill pan with Cream Cake Mix, and add a ring of Brill Chantella Whipped Topping and a mixture of cream cheese and Henry & Henry Cherry Filling and bake.
2. **DRIZZLE:** Melt Brill Cream Cheese Icing and drizzle over cake.
3. **ADD BORDER:** With a #403 tip, add a border of Brill Chantella Whipped Topping to the top of the cake.
4. **GARNISH:** Fill the center of the cake with Henry & Henry Cherry Filling to finish.

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Cherry Cheese Cupcake:

1. **BAKE:** Following the provided directions for Cream Cake Mix, bake cupcakes.
2. **FILL:** After baking, fill into center of cupcake with Brill Chantella Whipped Topping & cream cheese mixture.
3. **ADD BORDER:** With tip #403, using Chantella, top border.
4. **FINISH:** Fill the center of the cupcake with Henry & Henry Cherry Filling to finish.



Cherry Cheese Cinnamon Rolls:

1. **PROOF & FILL:** Fill in Brill Cinnamon Rolls with Brill Chantella Whipped Topping and Henry & Henry Cherry Filling after proofing.
2. **BAKE & FINISH:** Bake cinnamon rolls. Once cooled, drizzle with melted Brill Cream Cheese Icing to finish.



Cherry Cheese Bundt Cake:

1. **FILL:** Fill pan with Cream Cake Mix.
2. **STRIPE FILLING:** Stripe with Henry & Henry Cherry Filling.
3. **STRIPE CHANTELLA:** Stripe between with a mixture of Brill Chantella Whipped Topping.
4. **FINISH:** When cooled, drizzle top of the cake with melted Brill Cream Cheese Icing to finish.