



8" TRES LECHES CAKE-7OZ FRUIT

A double layer tres leches cake topped with peaches, strawberries, and grapes. This fruity cake is frosted with bettercreme icing and garnished with nuts.

Yield: 1 Cake

INGREDIENTS

11.6 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing,
15-Lb Pail (#03454)

34.6 oz **RICH'S** 8" ROUND PRESOAKED SINGLE LAYER
SPONGE CAKE, VANILLA, ART FLV (#62938)

.85 oz Chopped Nuts

2.5 oz Peaches in Syrup

3.72 oz strawberries whole large

1.1 oz grapes

DIRECTIONS

- 1 Remove the pre soaked cake from the plastic mold and place on cardboard base
- 2 Pipe Perfect Finish Bettercreme as the filling. Place the second layer on top
- 3 Base ice with 5oz of Bettercreme



- 4 Decorate sides of cake with walnuts
- 5 Add Bettercreme dollops on the bottom of the cake.
- 6 Pipe 8 dollops and decorate with fresh fruit cover fruit with glaze.