



8" TRES LECHES CAKE WITH 18OZ FRUIT

A delicious tres leches cake perfect for everyday occasions. This fruity cake is frosted with BETTERCREME and garnished with coconut.

Yield: 1 Cake

INGREDIENTS

7.74 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)

.35 oz Toasted Coconut

4.93 oz Fresh strawberries

3.88 oz Red grapes

2.64 oz Kiwi slices

2.82 oz Pineapple Pieces

4.40 oz Chopped Peaches

2.54 oz Fruit Glaze

DIRECTIONS

- 1 Remove the 8" presoaked cake from the plastic mold and place on cardboard base
- 2 Use Bettercreme as filling. Place the second layer on top
- 3 Base ice the cake with Bettercreme and add it to the border.



- 4 Add the toasted coconut on the side of the cake.
- 5 Decorate with fresh fruit
- 6 Add fruit glaze