



1/4 TRES LECHES FRUIT CAKE

A delicious tres leches fruit cake topped with toasted coconut.

Yield: 1 Cake



INGREDIENTS

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

59.96 oz **RICH'S** 1/4 VANILLA PRESOAKED SPONGE CAKE ARTIFICIALLY FLAVORED (#00405)

1.23 oz Toasted Coconut

5.29 oz Fresh Strawberry

4.93 oz Red grapes

6.34 oz Kiwi slices

3.17 oz Pineapple Pieces

6.34 oz Chopped Peaches

3.52 oz Fruit Glaze

DIRECTIONS

- 1 Remove the 1/4 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
- 4 Decorate with the toasted coconut
- 5 Decorate with fresh fruit
- 6 Add fruit glaze