



STRAWBERRY TRES LECHES CAKE

An 8" round tres leches cake with fresh strawberries and toasted almonds.

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)

.70 oz Sliced Almonds, toasted

10.58 oz Fresh strawberries

3.0 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



- 4 Add the Bettercreme border on top of the cake
- 5 Decorate with toasted almond all around the sides of the cake
- 6 Decorate with strawberry as shown in picture
- 7 Add strawberry and fruit glaze