



8" STRAWBERRY & CHOCOLATE TRES LECHES CAKE

A delicious strawberry tres leches cake
garnished with chocolate and bettercreme.

Yield: 1 Cake

INGREDIENTS

34.6 oz	RICH'S 8" ROUND PRESOAKED SINGLE LAYER SPONGE CAKE, VANILLA, ART FLV (#62938)
7.74 oz	RICH'S Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
10.58 oz	Fresh strawberries
.35 oz	Chocolate Figures
.17 oz	Chocolate Flakes
2.42 oz	Fruit Glaze



DIRECTIONS

- 1 Remove the 8" presoaked cake from the plastic mold and place on cardboard base
- 2 Use perfect finish as filling. Place the second layer.
- 3 Base ice the cake with perfect finish
- 4 Add the Bettercreme border on top of the cake
- 5 Decorate with chocolate flakes on the sides of the cake
- 6 Decorate with fresh strawberries and add the glaze
- 7 Finally add the two chocolate figures at the center of the cake