MANGO DRAGON FRUIT TRES LECHES BAR CAKE

The Mango Dragon Fruit Tres Leches Bar Cake is a tropical showstopper layered with mango-soaked sponge cake and whipped dragon fruit Bettercreme®. Finished with coconut flakes and vibrant fresh fruit, this bar cake is bright, juicy, and irresistibly creamy — every slice tastes like summer.

Yield: 1 cake



INGREDIENTS

	1/2 SHEET SPONGE CAKE (#03395)
	FLAVOR RIGHT™ FESTEJOS™ READY-TO-USE TRES LECHES STYLE DESSERT MIX (#43623)
	FLAVOR RIGHT™ VANILLA WHIP'N TOP™ ARTIFICIALLY FLAVORED VANILLA DESSERT TOPPING (#43603)
4 tbsp.	Dragon Fruit Powder mix
	Fresh dragon fruit

DIRECTIONS

1. For Mango Tres Leches Soak: Combine 8 oz of Festejos™ Tres Leches dessert mix with 4 tbsp of Mango pulp
2. For Dragon Fruit Bettercreme®: Using a mixer whip 2 ups of Flavor Right™ Vanilla Whip'N Top™ with 4 tbs of Dragon Fruit powder to the container directions
3. Thaw sponge cake for 1 hour
4. Cut ¼ sheet of cake, split into two layers
5. Place 1 Layer of cake into pan or tray
6. Pour Mango Tres Leches Soak over the sponge cake
7. Gently flip cake layer to soak both sides until all liquid is soaked into the cake. Note: for best handing, place Tres Leches layer in the freezer for an hour before cutting the cake.
8. Place first layer on a bar cake board
9. Fill with Dragon fruit Bettercreme® and sprinkle coconut flakes
10. Place the second layer of Tres Leches cake on top
11. Using M1 tip decorate the top of the bar cake
12. Garnish with desired fruit combination including mango and dragon fruit!

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