



## 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

**RICH'S** 1/2 SHEET SPONGE CAKE (#03395)

**RICH'S** FLAVOR RIGHT™ FESTEJOS™ READY-TO-USE TRES LECHES STYLE DESSERT MIX (#43623)

**RICH'S** 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 W11 tip decorate the top of the bar cake

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Garnish with desired fruit combination including mango and dragon fruit!