



8" TRES LECHES CAKE-7OZ FRUIT

A double layer tres leches cake topped with peaches, strawberries, and grapes. This fruity cake is frosted with bettercreme icing and garnished with nuts.

Yield: 1 Cake

INGREDIENTS

- 11.6 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)
- .85 oz Chopped Nuts
- 2.5 oz Peaches in Syrup
- 3.72 oz strawberries whole large
- 1.1 oz grapes



DIRECTIONS

- 1 Remove the pre soaked cake from the plastic mold and place on cardboard base
- 2 Pipe Perfect Finish Bettercreme as the filling. Place the second layer on top
- 3 Base ice with 5oz of Bettercreme
- 4 Decorate sides of cake with walnuts
- 5 Add Bettercreme dollops on the bottom of the cake.
- 6 Pipe 8 dollops and decorate with fresh fruit cover fruit with glaze.