



8" TRES LECHES CAKE WITH 18OZ FRUIT

A delicious tres leches cake perfect for everyday occasions. This fruity cake is frosted with BETTERCREME and garnished with coconut.

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)
.35 oz	Toasted Coconut
4.93 oz	Fresh strawberries
3.88 oz	Red grapes
2.64 oz	Kiwi slices
2.82 oz	Pineapple Pieces
4.40 oz	Chopped Peaches
2.54 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 and add it to the border.
- 4 Add the toasted coconut on the side of the cake.
- 5 Decorate with fresh fruit
- 6 Add fruit glaze

