



1/4 STRAWBERRY TRES LECHES CAKE

A tres leches sheet cake decorated with bettercreme and fresh strawberries.

Yield: 1 Cake

INGREDIENTS

15.32 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing,
15-Lb Pail (#03454)

59.96 oz **RICH'S** 1/4 VANILLA PRESOAKED SPONGE CAKE
ARTIFICIALLY FLAVORED (#00405)

1.23 oz Toasted Almonds or Cake Crumbs

17.63 oz Fresh strawberries

3.5 oz Fruit Glaze

DIRECTIONS

- 1 Remove the 1/4 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
- 4 Add the Bettercreme border on top of the cake
- 5 Decorate with the toasted almonds or cake crumbs on the sides of the cake
- 7 Decorate with fresh strawberries
- 6 Mix strawberry and fruit glaze and to coat the strawberries

