



1/4 OREO TRES LECHES CAKE

A tres leches cake perfect for chocolate lovers. This delicious sheet cake is drizzled with chocolate ganache and decorated with oreos.

Yield: 1 Cake

INGREDIENTS

- 16.37 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)
- 6.33 oz Oreo Cookies
- 5.29 oz Oreo Cookies, Crushed
- 1.05 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)

DIRECTIONS

- 1 Remove the 1/4 presoaked cake from the plastic mold and place on cardboard base
- 2 Use bettercreme filling and add the Oreo cookies. Place the second layer on top
- 3 Base ice the cake with Bettercreme and Oreo cookies.
- 4 Add the Bettercreme border on top of the cake
- 5 Decorate with crushed Oreos. Add Bettercreme and Chocolate Ganache lines on top
- 6 Put three Oreo cookies at the center of the cake

