

TROPICAL SWIRL CAKE



Are you looking for something uniquely different with a tropical flair, simple to make, but will not add additional labor or equipment cost? If the answer is “yes,” then you must try this light and refreshing cake combining our single step Tres Leches or Magic Angel Food Cake Mixes with our exotic line of fruit fillings. This cake can be finished with our Trigal Dorado Whipped Topping or if you would like a shelf stable cake, use our Bright White to produce a light and fluffy buttercreme icing.

EXTRA SALES AND PROFITS FOR YOU!

Be sure to display one of these cakes cut to show off their unique interior and filling. Promote different flavors on selected days of the week. And, of course, sample to let your customers taste these tropical fillings.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM

- Trigal Dorado Tres Leches Cake Mix
- Westco Magic Angel Food Cake Mix
- Trigal Dorado Whipped Topping
- Trigal Dorado Mango, Guava, or Piña Filling
- Westco Brite White

1. COOL & BRUSH



Bake full sheet layers of Tres Leches Cake, scaled at 5 lb per sheet. Remove them from the pan while warm, and brush them liberally with simple syrup.

2. FILL, ROLL, & REFRIGERATE



Spread a thin layer of Mango, Guava, or Piña filling evenly over the entire layer. Roll the sheet lengthwise, forming a fairly large roll. Place the roll in the freezer until firm.

3. CUT



Remove the roll from the freezer, and cut immediately into four equal pieces. Place them on end on a cake board.

4. ICE & DECORATE



Using a wide decorating tip, ice the entire cake with our Trigal Dorado Whipped Topping. Then, decorate as desired.



Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com