

HEART SHAPED BOSTON CAKE



This wonderful and delicious twist to the always popular “Boston Creme Pie” will appeal to all the dessert lovers that frequent your shop, and that’s just about everyone!

Made with our Trigal Dorado Tres Leches Cake Mix and Trigal Dorado Alegria milk mixture, you can create a product that will appeal to a broad customer base.

EXTRA SALES AND PROFITS FOR YOU!

The flavor of this delicious cake will tantalize your customers’ taste buds. Needless to say... **SAMPLE, SAMPLE, SAMPLE.** Also, talk up the fact that this is a Tres Leches Cake.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Tres Leches Cake Mix
- Trigal Dorado Alegria (Milk Mixture)
- Westco Dobash (Squeeze n’ Fill)
- Trigal Dorado Whipped Topping
- Westco Bavarian Crème Filling
- QA Sprinkles

1. BAKE THE LAYERS



Mix the batter and scale them into heart-shaped pans or foil. Bake at 340°F until light golden in color (28-30 minutes). Turn them out of the pan immediately after baking.

2. POUR THE MILK



After they have cooled completely, slice each layer in half, and place them cut side up on the workbench. Pour 4-6 oz of Trigal Dorado Alegria onto each layer.

3. FILL THE LAYERS



Assemble the cakes by filling them with Westco Bavarian Crème and stacking half layers on top of each other. Cover sides with Whipped Topping and red & white QA Sprinkles.

4. TOP, ICE, AND DECORATE



Border with Whipped Topping. Fill inside with Westco Dobash (chocolate). Apply with our easy-to-use Squeeze N’ Fill pouch to simplify this task.



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