

TRES LECHES CAKE



Popularity for these tantalizing cakes has increased dramatically. Available in both Vanilla and Fudge Chocolate versions, if you haven't had a chance to try them, you are missing out on a delightful flavor experience. We have made it so easy that anyone can make them. ¡Pruebalo "Incomparable"!

EXTRA SALES AND PROFITS FOR YOU!

The use of fresh fruit or any variety of our Tropical Flavored Filling makes this cake a beauty to behold. Sample it among your staff, and you'll find that they will have an easier time sampling and encouraging your customers to buy.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Tres Leches Cake Mix
- Trigal Dorado Alegria
- Trigal Dorado Mango, Guava, Dulce de Leche, or Piña Filling
- Trigal Dorado Whipped Topping

1. SCALE THE BATTER



After mixing batter, following the easy one-step procedure listed on each bag, scale the batter into a lined or greased cake pan. Bake layers in a moderate oven (330°-340°F) until firm in center.

2. COOL & REMOVE



Remove the layers from the pan immediately after baking. Turning them over provides an even, flat layer that will help you make a level, finished cake.

3. SLICE THE LAYER



Slice each layer in half using a serrated knife. You may choose to use three or four of these half layers to construct your finished cake.

4. POUR THE MILK



Place the half layers on the workbench cut side up. Ring the edge of the layer with a band of whipped topping. Now pour 4-5 oz. of Trigal Dorado Alegria. Finish 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