

RE THINK
Sheet CAKE



Tres Leches Sponge Cake

Featuring



Classic Sponge Cake

Sponge cake infused with sweet coconut milk covered in a caramel sauce topped with a dollop of whipped cream and toasted coconut.



53% of operators rank cake in their top 3 best-selling desserts.

Datassential Dessert Keynote June 2021

Tres Leches Sponge Cake

Featuring
Sara Lee®
Classic Sponge
Cake

Ingredients Yield: 1 serving

1 portioned slice	#08240 Sara Lee® Classic Un-Iced Sheet Cake 12"x16" Sponge
14 oz.	Coconut milk
14 oz.	Sweetened condensed milk
½ C	Heavy cream
2 Tbsp	Caramel topping
½ C	Whipped cream
2 Tbsp	Toasted, shredded coconut

Assembly

- 1 Thaw cake portion on serving plate.
- 2 Combine coconut milk, sweetened condensed milk and cream.
- 3 Poke 8 vertical holes in cake using a wooden skewer.
- 4 Drizzle 3 tablespoons coconut milk mixture over holes in cake.
- 5 Let cake stand 10 minutes.
- 6 Cover and refrigerate remaining coconut mixture, use within 5 days.
- 7 Drizzle caramel around edge of cake, allowing it to drip onto plate.
- 8 Pipe whipped cream onto top of cake.
- 9 Sprinkle with toasted coconut.

3 IN 4

consumers had
cake within the
past month.

Datassential Dessert Keynote
2021

89%

of consumers are
eating more or the
same amount of cake
as the prior year

Datassential Dessert Keynote
2021

Explore more recipes and tools to help boost pie sales all year.

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