



Cereal Milk Tres Leches

Featuring



Sheet Cake

A nostalgic twist on a classic, this Cereal Milk Tres Leches infuses sweet, soaked cereal flavors into a rich, creamy cake, topped with fluffy whipped cream and crunchy cereal.



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

Datassential Dessert Keynote June 2021



Cereal Milk Tres Leches

Featuring
Sara Lee®
Sheet Cake

Ingredients Yield: 1 serving

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|--------------|----------------------------------|
| 1 sheet | #03944 Uniced Sheet Cake |
| 1 (12oz) Can | Evaporated Milk |
| 1/3 C | Whole Milk |
| 2 C | Cinnamon-flavored crunchy cereal |
| 1 (14oz) can | Sweetened condensed milk |
| 1 2/3 C | Heavy whipping cream |
| 1 Tbsp | Powdered sugar |
| 1 Tsp | Vanilla extract |

Assembly

1. In a medium mixing bowl combine the evaporated milk and the whole milk. Add cereal and let soak for at least an hour. (reserve 1/4 of this for the topping)
2. Put the milk and cereal in a blender and blend until cereal is in small pieces. Strain through a fine mesh strainer. Don't over press or all the pieces of cereal will go through. Add the sweetened condensed milk into the cereal milk mixture combine.
3. Poke holes all over the cake. And pour the milk mixture over the cake trying to cover and fill all of it. Place and refrigerate for a minimum of 2 hours before serving.
4. Whip cream to stiff peaks for the topping then spread over top of cake. Garnish with cereal pieces.

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