



# Red Velvet Matcha Caramel Cake

Featuring



Sheet Cake

This decadent red velvet cake is layered with rich caramel and matcha whipped cream, creating a perfect balance of sweet and earthy flavors.



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

Datassential Dessert Keynote June 2021



## Red Velvet Matcha Caramel Cake

Featuring  
**Sara Lee®**  
Sheet Cake

### Ingredients Yield: 1 serving

- 1 sheet #08252 Red Velvet Sheet Cake
- 1/2 C Sweetened condensed milk
- 1/2 C Caramel Sauce/Topping
- Milk Chocolate Toffee
- Caramel Sauce
- Matcha Powder
- Whipped Cream

### Assembly

1. Let cake come to room temperature.
2. In a medium saucepan, melt together condensed milk and caramel sauce. Additionally, heat milk and caramel in the microwave. Pour warm milk-caramel mixture over cake and spread evenly. Store cake in fridge until completely cooled.
3. Slice the cake in half horizontally, sprinkle toffee pieces on top of bottom slice, then spread matcha whipped cream covering the whole top. Place the other half of cake on top and repeat.
4. Drizzle whole cake with caramel sauce and matcha powder. Cut to the desired size and serve chilled

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