



Ube Coconut Tea Cakes

Featuring



Sheet Cake

Creamy ube filling is layered between soft coconut cake, creating a vibrant and flavorful tea cake with a delicate texture.



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

Datassential Dessert Keynote June 2021



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Featuring
Sara Lee®
Sheet Cake

Ingredients Yield: 1 serving

1 portioned slice	#03944 Uniced Sheet Cake
1 C	Milk
1/2 tsp	Ube Extract
1/4 C	Sugar
2	Egg Yolks
2 Tbsp	Corn Starch
1 Tbsp	Butter
For topping	Coconut Flakes

Assembly

1. In a medium saucepan, combine milk and 1/8 cup sugar. Place over medium-low heat until mixture comes to a simmer.
2. In a medium bowl, whisk together egg yolks, cornstarch, and remaining sugar.
3. Temper eggs: While whisking constantly, slowly pour 1/3 of the hot milk mixture into the egg-yolk mixture, until it has been incorporated. Pour mixture back into the saucepan, and cook over medium-high heat, whisking constantly, for roughly 3-4 minutes, until it thickens a lot.
4. Add ube extract until you have a uniform color. Remove from heat and whisk in butter.
5. Using 1 square of the sheet cake. Cut it in half horizontally. Layer the with ube crème, in between the 2 slices (like a sandwich). Next cut diagonally and serve.

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