



DESSERT

TRES LECHES POUND CAKE WITH SALTED CARAMEL AND COCONUT WHIPPED CREAM



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DIRECTIONS:



CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Sara Lee® Frozen Bakery	1 each	Sara Lee® All Butter Pound Cake	8298	
Anchor®	½ cup	Chef's Heavy Cream	113726	
Eagle Family Foods®	½ cup	Eagle Brand® Sweetened Condensed Milk	5272910565	
	½ cup	Coconut Milk		
Conagra® Foodservice	1 cup	J. Hungerford Smith® Caramel Topping	2700022420	
	As needed	Sea Salt		
Conagra® Foodservice	As needed	Reddi-Wip® Real Coconut Whipped Topping	49139	
	½ cup	Toasted Coconut		

1. Thaw pound cake according to packaging instructions. Remove lid of pound cake and leave in aluminum pan.
2. Using a long skewer, poke holes into cake every ½ inch, wiping skewer occasionally, if needed.
3. Combine the whipping cream, condensed milk and coconut milk in a medium bowl; mixing thoroughly.
4. Pour ½ cup of milk mixture over cake; allow to absorb into cake.
5. Add remaining milk mixture allowing it to absorb into cake.
6. Refrigerate 2 hours or overnight to allow for milk mixture to absorb into cake.
7. Remove cake from pan; discard any excess milk in pan.
8. Warm the caramel topping. Add salt to desired flavor.
9. Slice pound cake into desired serving, lay on plate and drizzle with warm caramel sauce.
10. Add whipped cream and toasted coconut for garnish.

YIELD: 8 Serving



Recipe Created by:
Chef Liz Ziegler

