

DESSERT

TRES LECHES POUND CAKE WITH SALTED CARAMEL AND **COCONUT WHIPPED CREAM**













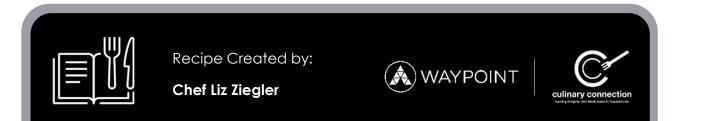






TRES LECHES POUND CAKE WITH SALTED CARAMEL AND COCONUT WHIPPED CREAM

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		





- 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.
- 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