



Tres Leches Pound Cake

with Salted Caramel and Coconut Whipped Cream



FROZEN BAKERY

Rich coconut milk and cream saturate pound cake enveloped in a gooey salted caramel drizzle, topped with creamy coconut whipped cream and toasted coconut.

Ingredients

- 1 Whole #08298 Sara Lee® Classic Pound Cake
- ½ C Heavy whipping cream
- ½ C Sweetened condensed milk
- ½ C Coconut milk
- 1 C Caramel topping
- Sea salt, as needed
- 5 oz Coconut whipped topping
- 10 oz Toasted coconut

Assembly

- 1 Thaw pound cake according to package 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 C 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 for optimal absorption.
- 7 Remove cake from pan, discard any excess milk in pan.
- 8 Warm the caramel topping. Add salt to achieve 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.

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Pound cake

grew 31% on menus among top fast casual concepts¹

Tres leches cake

menu mentions grew 13% at casual, midscale regional and independent concepts¹

31%

of Gen Z finds salted caramel-flavored cakes appealing¹



Recipe courtesy of

WAYPOINT