



## TRES LECHES CAKE

### INGREDIENTS

#### Group Sponge

Ingredient	KG
Egg	0.330
Sugar	0.125
Wheat flour	0.175
Water	0.030
Milk powder	0.004
<u>Aromatic Baking Powder</u>	0.008
<u>Aromatic Jilk 60</u>	0.007
<b>Total Weight:</b>	<b>0.679</b>

#### Group Milk

Ingredient	KG
Milk	0.600
<u>Bakels Delight</u>	0.300
<b>Total Weight:</b>	<b>0.900</b>



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Confectionery



### OCCASION

Sweet tapas



### FINISHED PRODUCT

Cake, Dessert

## Group Glaze

Ingredient

Bakels Delight

Bakels Diamond Glaze Neutral

Water

Bakels Diamond Glaze White

KG

0.500

0.500

0.040

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**Total Weight:** 1.040

## METHOD

### Sponge

- Blend all the ingredients for the sponge in all-in-one-method.
- 4 minutes on medium speed with beater and then 20 seconds on high speed.
- Fill the batter in a rectangular tin.
- Baking temperature 180°C.
- Baking time: 25 minutes.

### Milk

- Cook milk and Bakels Delight together.
- Poor over the cake.

### Glaze

- Whip Bakels Delight and spread over the cooled cake.
- Mix Bakels Diamond Glaze Neutral with water and Bakels Dark Truffle and glaze the cake.
- Use Bakels Diamond Glaze White to create a pattern.