



## “Tres Leches” Parfait

14 portions

### Ingredients:

2 lbs          Cream Cheese

1 1/3 cup      Sweetened Condensed Milk

2/3 cup        Evaporated Milk

14 each        Rich’s Original Southern Style Biscuits 13717

(leftover biscuits work even better)

### Instructions:

Biscuits:

1. Preheat oven to 325 degrees (convection) 375 degrees (conventional).
2. Keep product frozen at 0 F to -10 F until ready to use.
3. Pan frozen dough on paper lined sheet pan.
4. Full sheet pan: 8 x 5 individual or 51 honeycomb
5. Half sheet pan: 5 x 4 individual or 21 honeycomb
6. Bake until golden brown.

“Tres Leches” Mix:

1. Combine the cream cheese, condensed milk, and evaporated milk in a blender and blend until smooth.
2. Cut the cooked biscuits into quarters. Place four cut pieces into individual serving dishes.
3. Top with ½ cup of the “tres leches” mixture and allow to sit in the refrigerator for at least one hour before serving.
4. Optional: You can top each with shredded coconut.

Recipe and photo courtesy of Rich’s.