



“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.