



Pastel de Tres Leches Three Milk Cake

Jacob · 29/09/2024



Prep Time

1 hr 15 mins

Dificult

Medium

Servings

2 hrs

Description

Pastel de tres leches is a sponge cake thats steeped in three kinds of milk condensed evaporated and heavy cream The soaked cake is served with whipped cream and sliced fresh strawberries Store leftovers in the refrigerator

Ingredients

- - 6 medium eggs
- separated - 1 cup white sugar - 1 cup all-purpose flour - ½ cup milk - 1 tablespoon baking powder - 2 teaspoons vanilla extract - 1 (14 ounce) can sweetened condensed milk - 1 (12 ounce) can evaporated milk - 1 cup heavy whipping cream (Optional) - 1 cup whipped cream (Optional) - 1 cup sliced fresh strawberries (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 10x15-inch baking dish. Make the cake: Beat egg whites in a large mixing bowl with an electric mixer on high speed until stiff peaks form. Gradually beat in sugar until mixture is glossy. Beat in egg yolks
2. one at a time
3. beating well after each addition. Reduce the speed to medium and mix in flour
4. about 1 tablespoon at a time. Mix in milk
5. baking powder
6. and vanilla. Pour batter into the prepared baking dish. Bake in the preheated oven until lightly browned on top and a toothpick inserted in the center comes out clean
7. about 25 minutes. Remove from the oven and let cool for 15 minutes. Make the tres leches: Combine condensed milk
8. evaporated milk
9. and cream in a blender. Pulse several times until well blended. Pour tres leches over cake. Cover and refrigerate until cake is cold and all liquid has been absorbed at least 1 hour. Cut chilled cake into 12 squares. Top each serving with a dollop of whipped cream and a few sliced strawberries.