



Tres Leches Cake

Jacob · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

2 hrs 30 mins

Description

This tres leches cake recipe is one to try for a sweet and delicious treat. It's a part-dry, part-moist Mexican cake made with three types of milk.

Ingredients

- - cooking spray with flour - 1 cup white sugar
- divided - 5 large eggs
- separated
- divided - 1 cup all-purpose flour - 2 cup milk - 1 ½ teaspoons baking powder - 1 teaspoon vanilla extract - 1 (14 ounce) can sweetened condensed milk - 1 (12 fluid ounce) can evaporated milk - 1 pint heavy whipping cream
- divided - 10 maraschino cherries

Instructions

1. Make the cake: Preheat the oven to 350 degrees F (175 degrees C). Spray a 9-inch springform pan with floured cooking spray. Beat 3/4 cup sugar and egg yolks in a mixing bowl with an electric mixer until light in color and doubled in volume. Stir in flour
2. milk
3. baking powder
4. and vanilla. Beat egg whites in a glass or metal bowl until soft peaks form. Gradually add remaining 1/4 cup sugar
5. continuing to beat until medium peaks form. Fold 1/3 of the egg white mixture into the egg yolk mixture to lighten it. Fold in remaining egg whites
6. then pour batter into the prepared pan. Bake in the preheated oven until a cake tester inserted into the middle comes out clean
7. 45 to 50 minutes. Cool on a wire rack for 10 minutes. Loosen the edges with a knife
8. then remove the sides. Let cake cool completely on the wire rack
9. about 20 more minutes. Invert cake onto a deep serving plate and remove the pan bottom. Pierce the cake all over with a two-pronged meat fork or a cake tester. Make the filling and topping: Mix condensed milk
10. evaporated milk
11. and 1/4 cup whipping cream together in a bowl. Measure 1 cup milk mixture and refrigerate for another use. Slowly pour remaining milk mixture over the cake until absorbed. Pour remaining whipping cream into a chilled glass or metal bowl. Beat with an electric mixer until it thickens and reaches spreading consistency. Spread whipped cream over cake and garnish with cherries. If not serving immediately
12. refrigerate until ready to serve.