



Tres Leches Cake Three Milks Cake

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This tres leches cake recipe is a delicious dessert with a special syrup and meringue frosting This cake requires refrigeration and is served cold

Ingredients

- - floured cooking spray - 5 eggs - 2 cups white sugar
- divided - 2 teaspoons vanilla extract
- divided - 1 cup self-rising flour - 1 (14 ounce) can sweetened condensed milk - 1 (12 fluid ounce) can evaporated milk - 1 cup milk - 1 tablespoon vanilla extract - 3 egg whites

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 8x12-inch baking dish. Separate 5 eggs. Beat egg whites in a large bowl. Add 1 cup sugar slowly to egg whites
2. beating constantly. Add yolks one at a time
3. beating well after each addition. Stir in 1 teaspoon vanilla. Sift flour over egg mixture and stir until well combined. Pour batter into the prepared baking dish. Bake in the preheated oven until a toothpick inserted into the center comes out clean
4. about 20 minutes. Allow to cool completely. Blend together sweetened condensed milk
5. evaporated milk
6. milk
7. and 1 tablespoon vanilla. Pour over cooled cake. Beat 3 egg whites in a clean mixing bowl to soft peaks. Gradually add remaining 1 cup sugar and continue beating until stiff meringue forms. Stir in remaining 1 teaspoon vanilla. Spread meringue frosting over cake.