Tres Leches Cake Recipe

Prep Time: 30 minutes **Cook Time:** 30 minutes **Resting Time:** 1 hour

Total Time: 2 hours

Tres Leches Cake has a soft and ultra-moist crumb. It is soaked with a 3 milk mixture and topped with a lightly sweetened whipped cream.

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Skill Level: Easy/Medium

Cost to Make: \$8-\$14 (varies by fruit used)

Servings: 12 people

Ingredients

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1 cup all-purpose flour

1 1/2 tsp baking powder

1/4 tsp salt

5 eggs, (large)

1 cup sugar, divided into 3/4 and 1/4 cups

1 tsp vanilla extract

1/3 cup whole milk

Syrup:

12 oz evaporated milk

9 oz sweetened condensed milk

1/3 cup heavy whipping cream

Frosting:

2 cups heavy whipping cream

2 Tbsp granulated sugar

1 cup berries, to garnish, optional

Instructions

How to Make Tres Leches Cake Base:

- 1. Preheat the oven to 350 °F and butter a **9x13 casserole pan**. Set up three mixing bowls.
- 2. In a large bowl, sift together 1 cup flour, 1 1/2 tsp baking powder, and 1/4 salt. Separate egg whites and yolks into the other two bowls.
- 3. Beat egg yolks with 3/4 cup sugar with an **electric mixer** on high speed, until yolks are a pale yellow (2 minutes). Stir in 1/3 cup milk and 1 tsp vanilla.
- 4. Beat egg whites on high speed until soft peaks form (1 minute). With the mixer on, pour in remaining 1/4 cup sugar and beat on high speed until egg whites are stiff but not dry (1 minute)
- 5. Pour egg yolk mixture over the flour mixture and combine gently with a spatula.
- 6. Gently fold in egg white mixture with the **spatula** until just combined. Pour batter into prepared pan and spread to even out the surface and bake at 350°F for 30-35 minutes or until a toothpick comes out clean.





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For the 3-Milk Syrup:

1. In a large measuring cup (or a bowl with a pouring lip), combine 1/3 cup heavy whipping cream, 12 oz evaporated milk and 9 oz condensed milk. When the cake is cool, pierce the surface all over with a fork. Slowly drizzle the milk mixture over the cake.

To Make the Whipped Cream Frosting:



1. Pour 2 cups cold heavy whipping cream and 2 Tbsp sugar into a large chilled mixing bowl and beat on high speed 1 1/2 to 2 minutes or until thick, whipped and spreadable. Spread over the cake with a spatula then decorate with berries if desired.

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