

Tres Leches Cake

THIS DELICIOUS DESSERT ORIGINATED IN MEXICO, BUT IS A CLASSIC CAKE SERVED AT CELEBRATIONS EVERYWHERE TODAY. RESIDENTS IN OUR MOTHER CHILD PROGRAM, SERVING YOUNG MOTHERS IN FOSTER CARE AND THEIR CHILDREN, CELEBRATE MANY EXCITING OCCASIONS TOGETHER, AND THIS TREAT BRINGS EVERYONE TOGETHER.

INGREDIENTS

Cake:

- 2 cups all-purpose flour
- 1 1/2 Tbsp. baking powder
- 5 large eggs (room temperature)
- 1 1/2 cup sugar
- 1 Tbsp vanilla extract
- 1/2 cup whole milk
- 2 sticks of butter (room temperature)

Syrup:

- 12 oz evaporated milk
- 9 oz sweetened condensed milk
- 13.5 oz coconut milk

Whipped Cream:

- 32 oz heavy whipping cream
- 1/2 cup granulated sugar

Optional Garnish: Strawberries, Peaches and Blueberries

DIRECTIONS

Preheat the oven to 350 °F and butter a 9x13 casserole pan.

In a large bowl, sift together 2 cups of flour and 1 1/2 tablespoons of baking powder.

In another bowl, beat butter and 1 1/2 cup sugar with an electric mixer on high speed till creamed. Add one egg at a time then stir in 1/2 cup milk and 1 tablespoon of vanilla extract.

With the mixer on low, pour in flour and baking powder mix.

Pour batter into prepared pan and spread to even out the surface. Bake at 350°F for 30-35 minutes or until a toothpick comes out clean.

In a large measuring cup (or a bowl with a pouring lip), combine 12 oz evaporated milk, 9 oz condensed milk, and 13.05 oz can of coconut milk. When the cake is cool, pierce the surface all over with a fork. Slowly drizzle half of the milk mixture over the cake. Cover the cake and place in fridge for about 30 minutes. Then repeat syrup process for a second time with the remaining milk mixture and place in fridge for at least another 30 minutes.

Pour the heavy whipping cream and 1/2 cup sugar into a large chilled mixing bowl and beat on high speed, 1 1/2 to 2 minutes or until thick. Cover and store in fridge until ready to frost cake.

When the cake is cooled, frost with the whipping cream as desired and garnish with fruits.

