

Tres Leches Cake

Classic Tres Leches Cake recipe - ultra-moist sponge cake soaked in three milks with whipped cream topping. Traditional Latin American dessert.

150	30	180	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Tres Leches Cake

Ingredients

- 1 cup flour
- 1 tsp baking powder
- 5 egg
- 1 cup granulated sugar
- 1 cup milk
- 2 cup heavy cream
- 2 tbsp powdered sugar
- 2 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare the pan and oven**

Preheat the oven to 175°C (350°F). Grease a 9x13-inch baking pan with butter or cooking spray.
- 2 Make the cake batter**

Separate the 5 eggs, placing yolks in a large bowl and whites in a clean medium bowl. Beat the egg yolks with 1 cup sugar using an electric mixer until pale and fluffy, about 3-4 minutes.
- 3** Add 1 cup milk and 1 teaspoon vanilla extract to the egg yolk mixture. Mix until combined.
- 4** In a separate bowl, whisk together 1 cup flour and 1 teaspoon baking powder. Gradually fold the flour mixture into the egg yolk mixture until just combined - don't overmix.
- 5** Beat the egg whites until stiff peaks form, about 3-4 minutes. Gently fold one-third of the whites into the cake batter to lighten it, then carefully fold in the remaining whites until just incorporated.
- 6 Bake the cake**

Pour the batter into the prepared pan and spread evenly. Bake for 25-30 minutes, until a toothpick inserted in the center comes out clean and the top springs back when lightly touched.
- 7 Prepare the three-milk mixture**

While the cake bakes, whisk together 2 cups whole milk, 2 tablespoons condensed milk, and 2 teaspoons vanilla extract in a large bowl

until smooth.

8 **Soak the cake**

Remove the cake from the oven and let cool for 5 minutes. Use a fork to poke holes all over the surface, spacing them about 1 inch apart. Slowly pour the milk mixture over the warm cake, allowing it to absorb completely.

9 **Chill and serve**

Cover with plastic wrap and refrigerate for at least 3 hours or overnight until completely chilled. Cut into squares and serve cold.

Tips

Ensure eggs are at room temperature before starting, as this helps create a lighter, more voluminous sponge cake base.

When separating eggs, make sure no yolk gets into the whites, as even a small amount will prevent proper whipping and reduce cake volume.

Sift all dry ingredients together twice to ensure a smooth, lump-free batter and achieve the characteristic light texture.

Poke holes in the cake while it's still slightly warm - this allows for better absorption of the milk mixture without making the cake soggy.

Pour the milk mixture slowly and evenly across the entire surface, allowing time for absorption between additions.

Refrigerate the cake for at least 4 hours, but overnight is ideal for the best texture and flavor development.

Add the whipped cream topping just before serving to maintain its texture and prevent it from deflating.

Use a sharp, clean knife for cutting, wiping between slices to ensure clean presentation.