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Tres Leches Cake (Three Milks Cake)

This rich Latin American butter cake gets its moist texture from soaking in milk. Serve it chilled and with whipped cream, melted chocolate, or dulce de leche. Cecilia Velasco, from Mexico City and a former chef at Tres Meridas restaurant in Frisco, Texas, shares her recipe. We've simplified the recipe by adapting it to a single sheet instead of a layered cake.

Prep: 10 minutes, Bake: 30 minutes, Chill: 4 hours.

- **Yield:** Makes 15 servings

Ingredients

1/2 cup unsalted butter	1 cup milk
1 cup sugar	1 (14-ounce) can sweetened condensed milk
5 large eggs	1 (12-ounce) can evaporated milk
1 teaspoon vanilla extract, divided	1 1/2 cups whipping cream
1 1/2 cups all-purpose flour	1/4 cup powdered sugar
1 1/2 teaspoons baking powder	

Preparation

1. Preheat oven to 350°. Grease and flour a 13- x 9-inch baking dish.
2. Beat butter and sugar at medium speed with an electric mixer until fluffy; mix in eggs and 1/2 teaspoon vanilla. Combine flour and baking powder; add gradually to butter mixture, stirring to blend. Pour batter into prepared dish, and bake at 350° for 30 minutes or until wooden pick inserted in center comes out clean. Pierce cake with a fork all over.
3. Combine the 3 milks, and pour on top of cake; cool to room temperature. Cover and refrigerate until well chilled, at least 4 hours or overnight.
4. Beat whipping cream, powdered sugar, and remaining vanilla at medium-high speed with an electric mixer until thick; spread over cake, and serve.

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