

□ R A T H B U N ' S □

Tres Leches Cake

Equipment: Mixer, 9"x 2 1/2 "Single Piece Cake Pan

Yield 1 Cake

Tres Leches Cake

2C. Sugar
5 Eggs (Separated)
1/3 C. Milk
1tsp. Vanilla Extract
1C. All Purpose Flour
1/2 T. Baking Powder

1/2 tsp. Cream of Tartar

Milk Syrup

8oz. Evaporated Milk
14oz. Sweetened Condensed Milk
8oz. Heavy Cream
1tsp. Vanilla Extract
2T. Tequila

Procedure:

Tres Leches Cake:

Preheat Oven 325*/Spray Mold and Paper Sides
and Bottom

Beat 1 1/2 C. sugar and egg yolks until light and fluffy. Combine milk and vanilla extract; sift flour and baking powder together. Alternately fold the milk mixture and flour mixture into the egg yolks until smooth. Reserve. Beat the egg whites with the cream of tartar until soft peaks are achieved. Gradually add the remaining sugar and continue to beat until whites are glossy and firm but not dry. Gently fold the white into the yolk mixture. Pour this batter into the prepared pan and bake for 40-50 minutes or until toothpick inserted comes out dry. Pierce cake with fork or skewer completely.

Milk Syrup:

Whisk together evaporated milk, sweetened condensed milk, cream, vanilla and rum. Pour syrup over cakes while still warm until all liquid is absorbed.

Let Tres Leche cake cool completely (4Hrs) and flip out of the cake pan. Slice into desired amount of portions and serve.