



JERNEJ KITCHEN

TRES LECHES CAKE WITH FRUIT

Tres Leches Cake with Fruit is a simple dessert. Soft cake made with three types of milk, decorated with whipped cream and fresh fruits. Made for hosting.

SERVES	12	LARGE SLICES / PEOPLE
PREPARATION	20	MINUTES
BAKE:	30	MINUTES
REST:	60	MINUTES
TOTAL TIME:	110	MINUTES

TRES LECHES CAKE

180 g (1 1/2 cup) all purpose flour
7 g (1 tsp) baking powder
1/2 teaspoon salt
1 pinch of cinnamon
5 eggs
100 g (1/2 cup) sugar
1 tsp vanilla paste
120 ml (1/2 cup) milk (for sponge cake)
50 g (1/4 cup) sugar (for egg whites)
400 g (14 oz) condensed milk
340 g (12 oz) evaporated milk
60 g (1/4 cup) milk
360 g (1 1/2 cup) whipping cream
40 g (1/4 cup) icing sugar
1/2 tsp vanilla paste
fruits for decor: 4 peaches, 80g (1/3 cup) blueberries, 80g (1/3 cup) raspberries

MAKE THE SPONGE CAKE

Preheat the oven to 180 °C / 350 °F. Grease a 30 cm x 20 cm or 12-inch x 8-inch deep baking dish with butter. In a small bowl, stir to combine all-purpose flour, baking powder, salt, and cinnamon. Set aside until needed. Separate egg whites and egg yolks. Add the egg yolks to a large bowl and the whites to a smaller bowl. Add sugar and vanilla paste to the egg yolks and whisk for 5 minutes using an electric mixer. Then, incorporate in the milk. Lastly, add the dry ingredients and mix until just combined.

MAKE THE SPONGE CAKE

Using an electric mixer, whip the egg whites. When they start to foam, add in the icing sugar and continue to whisk until stiff peaks form. Gradually, in three parts, gently fold the egg whites into the egg yolks using a spatula. Try to keep volume.

BAKE

Pour the sponge cake batter into the prepared baking dish. Using a spatula, spread the batter evenly. Place in the preheated oven on the middle rack. Bake for 30 minutes at 180 °C / 350 °F. Remove the baked sponge cake from the oven and prick all over with a fork, making sure you prick all the way through.

TRES LECHES - THREE MILKS

In a bowl, using a whisk, combine the condensed milk, evaporated milk, and cow's milk. Drizzle the mixture all over the pricked sponge cake. Set aside for about 2 minutes for the cake to soak, then transfer to a fridge for one hour.

TOOLS AND EQUIPEMENT

small bowl

large bowl

electric mixer

spatula

30 cm x 20 cm or 12-inch x 8-inch deep baking dish

DECORATE AND SERVE

In a large bowl, combine whipping cream, icing sugar, and vanilla paste. Beat until stiff peaks form. Using a spatula, spread the whipped cream evenly over the sponge cake. Garnish with assorted fruits. Cut into 12 slices and serve.