

# TRES LECHES CAKE



## INGREDIENTS

3	BC Eggs, large	3
¾ cup	Granulated Sugar	180 ml
1 ¼ cups	BC Whole Milk	300 ml
½ tsp	Vanilla Extract	3 ml
1 cup	All-Purpose Flour	240 ml
1 tsp	Baking Powder	5 ml
Pinch	Sea Salt	Pinch
1 tbsp	Cinnamon	15 ml
1 ¼ cups	Sweetened Condensed Milk	300 ml
6 ½ tbsp	Evaporated Milk	100 ml
1 cup	BC Whipping Cream	240 ml
⅓ cup	Powdered Sugar	80 ml
3	BC Strawberries, fresh	3

## DIRECTIONS

1. Preheat oven to 350 F.
2. Beat BC Eggs and granulated sugar on high until they are pale and thick (about 3 minutes).
3. Add ¼ cup (60ml) BC Whole Milk and vanilla extract and mix to combine.
4. Sift together flour, baking powder, and salt.
5. Using a rubber spatula, fold in the sifted dry ingredients to combine.
6. Add ¼ of a cup of batter to the bottom of 6 ungreased 250 ml, wide-mouthed mason jars (you can also use 250 ml ramekins or even an 8"x 8" cake pan).
7. Sprinkle a light layer of cinnamon on top of the batter.
8. Top with another ¼ cup of batter.
9. Place the filled jars on a cookie sheet and bake for 20 - 25 minutes or until a cake tester comes out clean.
10. Remove cakes from oven and cool cakes on a wire rack for 5 minutes.



11. Meanwhile, combine remaining 1 cup (240 ml) of BC Whole Milk, sweetened condensed milk, and evaporated milk.
12. Poke many holes in the cakes to allow for the greatest absorption.
13. Pour 1/3 of a cup of the milk mixture over each cake.
14. Evenly divide any remaining amongst the cakes.
15. Whisk together BC Whipping Cream and powdered sugar until thick.
16. Top each cake with a dollop of whipping cream and garnish with half of a fresh BC Strawberry.



### **CHEF'S TIP**

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\*This dessert is even better the next day.