



Tres Leches Cake

Savor this creamy Three Milk Cake - Pastel Tres Leches that will melt in your mouth. Three types of milk make this traditional cake of Latin origin an excellent way to impress your guests!

Prep: **30 mins** | Cook: **15 mins**

Total: **45 mins**

Serves: **12 servings**

Difficulty: **Easy**

Directions

Step 1: Preheat oven to 375°F. Grease and flour 9-inch springform pan.

Step 2: For Cake: Beat egg whites and 1/4 cup sugar in large mixer bowl until stiff peaks form. Combine egg yolks and remaining 1/4 cup sugar in medium bowl; beat until light yellow in color. Fold egg white mixture and flour alternately into egg yolk mixture. Pour into prepared pan.

Step 3: Bake for 15 to 20 min or just until golden and wooden pick inserted in center comes out clean. Remove from oven to wire rack.

Step 4: For Cream: Combine sweetened condensed milk, media crema, evaporated milk, brandy and 1 tsp vanilla extract in medium bowl; stir well. Prick top of cake thoroughly with wooden pick. Pour 2 cups cream over cake. Spoon excess cream from side of pan over top of cake. Let it stand for 30 min or until cake absorbs cream. Remove side of pan.

Step 5: For Topping: Mix cream, 2 tbsp sugar and remaining 1/2 tsp vanilla extract in small mixer bowl until stiff peaks form. Spread over top and sides of cake. Serve immediately with remaining cream.

Ingredients

- 6 large egg whites
- 1/2 cup granulated sugar, divided
- 6 large egg yolks
- 1 cup all-purpose flour, sifted
- 1 can (14 -oz.) Nestlé La Lechera Sweetened Condensed Milk
- 1 can (7.6 fluid-oz.) Nestlé Media Crema
- 2/3 cup (5 fluid-oz. can) Nestlé Carnation Evaporated Milk
- 1/4 cup brandy
- 1 1/2 tsp vanilla extract, divided
- 1 cup heavy whipping cream
- 2 tbsp granulated sugar
- Garnish with strawberries