

# Tres Rios Costa Rican Coffee Tres Leches Cake

1 hour hr 30 minutes mins prep + 35 minutes mins cook | 16 Servings

*The best coffee Tres Leches cake with coffee sponge cake, coffee whipped cream and coffee milk syrup!*

*Adapted from: Tatyana's Everyday Food*

## Ingredients

### For Sponge Cake:

9 large eggs  
1 cup white granulated sugar  
3 tbsp strong BB Tres Rios  
Costa Rican Coffee  
1 1/2 cups all-purpose flour  
1/2 cup almond flour  
2 tsp baking powder

### For Milk Syrup:

1/2 cup strong BB Tres Rios Costa Rican Coffee  
1/2 cup sweetened condensed milk  
1/2 cup evaporated milk

### For Frosting:

8 oz softened mascarpone or cream cheese  
1/2 cup white granulated sugar  
3 tbsp strong BB Tres Rios Costa Rican Coffee  
2 cup heavy cream, chilled

## Instructions

### Making the Coffee Sponge Cake:

Preheat the oven to 350F (177C). Line the bottom of two, 9-inch (20-cm) round cake pans with parchment paper; leave the sides ungreased.

Prepare the coffee sponge cake first. In a stand mixer bowl, whisk together the eggs and sugar on high speed for 7 to 8 minutes, until the eggs are thick, voluminous and pale in color. Pour the strong room temperature coffee into the eggs and mix again for 30 seconds.

In a separate bowl, combine the dry ingredients: flour, almond flour and baking powder. Sift the dry ingredients into the eggs in small batches, folding gently but thoroughly after each addition. Divide the batter evenly between the two pans.

Bake the layers in the preheated oven for 33 to 35 minutes, until the tops are set. Remove the layers from the oven and allow them to cool completely in the pan. Once layers are cooled, run a knife along the edge of the pan to release the cake.

### Preparing the Milk Syrup:

For the coffee syrup, first heat the milk in a microwave safe measuring cup until the milk is steaming hot. Add the strong coffee. Add the sweetened condensed milk, evaporated milk, then stir until well combined; set aside.



### Making the Frosting:

Next, prepare the coffee whipped cream. Pour the strong room temperature coffee into a large mixing bowl along with the softened cream cheese (or chilled mascarpone) and sugar.

Whisk the ingredients together for a few minutes until completely smooth and creamy. Add in the chilled heavy cream and whisk again until stiff peaks form, about 3 to 5 minutes. The frosting should be fluffy and hold its shape.

### Assembling the Cake:

Before assembling the cake, make sure the cake layers are completely cooled! Start by soaking each sponge cake layer very generously with the prepared coffee milk syrup, then frost with whipped cream.

Frost the top and sides with a flat spatula. Transfer any remaining cream into a pastry bag with a tip of your liking and decorate the top of the cake. Sprinkle the top with cocoa powder and add whole coffee beans, if desired.

