



READY TO COOK
BY HARRIS FARM

TRES LECHES CAKE (SPONGE CAKE)



PREP
15 min



COOK
45 min



SERVES
4

INGREDIENTS:

SPONGE AND MILK MIXTURE:

- > 120g Plain Flour
- > 1½ Tsp Baking Powder
- > 5 Eggs
- > 200g Caster Sugar
- > 300ml Cream
- > 395g Condensed Milk

TOPPING:

- > 300ml Thicken Cream
- > 1 Vanilla Pod
- > 1 Tbsp Ground Cinnamon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt
- > ½ Cup Milk
- > 1 ½ Tsp Icing Sugar
- > 1 Tsp Vanilla Essence

METHOD – GET COOKING!



1

Preheat the oven to 180°C.

Prepare a medium size deep tray with butter and flour and set aside. **Separate** the egg yolks from the whites and place them into separate bowls.

Using an electric mixer, blitz together the egg yolks and 150g of sugar for approximately 5 minutes on a high speed until pale. Then add ¼ cup of full cream milk and the vanilla essence. Then set aside.

2

In a large mixing bowl, mix the flour, baking powder and salt. Then add the wet egg yolk mixture to the flour and combine using a spatula.

In another mixing bowl, using an electric mixer on a high speed, whisk the egg whites for approximately 3 minutes until hard peaks form.

Slowly start adding the sugar for another 3 minutes until shiny and stiff peaks form. **Fold through** the egg white mixture to the wet flour mixture until well combined but avoid overworking the mixture.

3

Place the batter mixture in the prepared tray and bake for 35-45 minutes until golden brown. **Check cooking** by piercing the middle of the cake with a toothpick. **It should come out dry** from the centre. Once cooked, set aside and let it cool.

Meanwhile, **combine** the condense milk, cream and a ¼ cup of milk. Once the cake has cool down, **pierce all over** the cake to enhance absorption. **Slowly add** the milk mixture and let it soak for at least 6 hours or preferably overnight.

4

Meanwhile, using the electric mixer, **whisk** the cream, the seeds of the vanilla pod and the icing sugar. **Blitz until hard peaks form.** Spread the cream mixture on top of the cake and sprinkle some ground cinnamon.

Place back into the fridge and continue to let it soak in all the goodness overnight.

Serve the cake cold.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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