



BOREALIS

Tres Leches
Three Milk Cake



Serving 16 Portion

250g Flour
10g Baking Powder
5g Salt
250g Sugar
150ml Whole Milk
250g Unsalted Butter
5pcs Fresh Eggs
5ml Vanilla Extract
200ml Sweetened Condense Milk
300ml Cream

Method

- Preheat the oven to 170C.
- Sift flour and baking powder and set aside
- Beat sugar and butter together in a large bowl until light and fluffy. Add eggs, vanilla beat well.
- Add flour mixture mixing until combined well. Pour the batter into greased baking pan and bake for about 30mins or until fully cooked.
- Let it cool into room temperature.
- Mix whole milk, condensed milk in a bowl, pour over the cake and allow to soak in.
- Whip the cream, remaining sugar and vanilla extract until thick. Spread over the top of the cake and refrigerate until needed.
- Dust with cocoa powder, garnish and served as per photo.