



Tres Leches takes the cake



Literally “three milks cake,” Tres Leches cake uses evaporated milk, sweetened condensed milk and heavy cream to soak into a light, airy sponge cake.

And according to Ree, a.k.a. the Pioneer Woman, some say it came from Nicaragua and others Mexico, but “no matter which Latin American nation invented it, it’s absolutely to die for.”

This recipe can be found at thepioneerwoman.com or in Ree’s cookbook “The Pioneer Woman Cooks: Recipes from an Accidental Country Girl.”

I'm Just Cookin'

Written by Darci Tomky

Besides the fact that just the idea of this cake screams decadence and sophistication, I was pretty proud of myself for making a cake using a real recipe and not a mix from a box.

But since I can also appreciate the tasty convenience of cake mixes, next week I'll share with you my two favorite poke-and-pour cakes—super easy and super delicious!



Tres Leches Cake

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
5 whole eggs
1 cup sugar, divided
1 teaspoon vanilla
1/3 cup milk
1 can evaporated milk
1 can sweetened condensed milk
1/4 cup heavy cream

FOR THE ICING:

1 pint heavy cream, for whipping
3 tablespoons sugar

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Preheat oven to 350 degrees. Spray a 9x13-inch pan liberally until coated. Combine flour, baking powder and salt in a large bowl. Separate eggs. Beat egg yolks with 3/4 cup sugar on high speed until yolks are pale yellow. Stir in milk and vanilla. Pour egg yolk mixture over the flour mixture and stir very gently until combined. Beat egg whites on high speed until soft peaks form. With the mixer on, pour in remaining 1/4 cup sugar and beat until egg whites are stiff but not dry. Fold egg white mixture into the batter very gently until just combined. Pour into prepared pan and spread to even out the surface.

Bake for 35 to 45 minutes or until a toothpick comes out clean. Turn cake out onto a rimmed platter and allow to cool. Combine condensed milk, evaporated milk and heavy cream in a small pitcher. When cake is cool, pierce the surface with a fork several times. Slowly drizzle all but about 1 cup of the milk mixture—try to get as much around the edges of the cake as you can. Allow the cake to absorb the milk mixture for 30 minutes.

To ice the cake, whip 1 pint heavy cream with 3 tablespoons of sugar until thick and spreadable. Spread over the surface of the cake. Decorate cake with whole or chopped maraschino cherries (optional). Cut into squares and serve.

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