



Tres Leches Cake with Cinnamon

& Whipped Mascarpone

 5h  2 Servings

This decadent dessert is always the life of the party. Three types of milk—whole, evaporated, and condensed—soak into a cinnamon-scented sponge cake that transforms into the sweet and luscious Latin American favorite. We take it to the next level with a whipped mascarpone topping and a sprinkling of cinnamon for an unforgettable finale. (Serves 9)

What we send

- 8 oz milk ³
- 5 oz all-purpose flour ²
- ¼ oz baking powder
- ¼ oz ground cinnamon
- 2 (5 oz) granulated sugar
- 12 oz evaporated milk ³
- 14 oz condensed milk ³
- 3 oz mascarpone ³
- 4 (1 oz) sour cream ³

What you need

- 6 Tbsp unsalted butter ³
- vanilla extract
- kosher salt
- 4 large eggs ¹

Tools

- 8x8-inch aluminum baking dish
- parchment paper
- small saucepan
- stand mixer with whisk attachment

Allergens

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 400kcal, Fat 20g, Carbs 45g, Protein 10g



1. Prep baking dish

Preheat oven to 350°F with a rack in the center. Line an 8x8-inch aluminum baking dish with 2 overlapping sheets of parchment, leaving a 1-inch vertical overhang on all sides.

In a small saucepan, heat **½ cup whole milk** and **6 tablespoons butter** over low until butter is melted. Remove from heat, stir in **1 teaspoon vanilla**, and transfer to a small bowl.



4. Bake cake

Transfer **batter** to prepared baking dish; tap a couple of times on counter to knock out large air bubbles. Bake **cake** on center rack until puffed, the center springs back when touched, and a toothpick inserted in the center comes out clean, 25-30 minutes. Remove from oven and drop pan 8 inches above work surface. Let cake cool in baking dish on a wire rack for 10 minutes.



2. Whip eggs

In a medium bowl, whisk together **flour**, **1½ teaspoons baking powder**, **½ teaspoon salt**, and **¼ teaspoon cinnamon**.

To the bowl of a stand mixer fitted with the whisk attachment, add **¾ cup sugar** and **4 cold large eggs**. Whip on high speed until pale, doubled in volume, and thick enough to briefly mound up on itself when dropped from whisk, 7-10 minutes.



5. Soak cake

Meanwhile, in a measuring cup, whisk together **remaining whole milk**, **¾ cup evaporated milk**, **⅔ cup condensed milk**, and **½ teaspoon vanilla**. Using a skewer, poke holes at ½-inch intervals over top of **cake**. Slowly pour **milk mixture** over warm cake until completely absorbed. Let sit at room temperature 15 minutes, then refrigerate uncovered for at least 3 hours or up to 24.



3. Mix batter

Reduce speed to medium-low and mix until smooth and velvety in texture, about 5 minutes. Add **flour mixture** to **eggs** in 3 additions, using a spatula to gently fold until flour is just incorporated and no dry bits remain. Add **¼ cup batter** to bowl with **milk-butter mixture**; whisk until combined. Return mixture to batter and gently fold until thoroughly combined.



6. Whip topping & serve

In the bowl of stand mixer with the whisk attachment, combine **mascarpone**, **all of the sour cream**, and **2 tablespoons each evaporated milk and sugar**. Mix on low speed until combined, then whip on medium-high until medium peaks form, 1-3 minutes. Spread topping evenly over top of **cake**; dust with **remaining cinnamon**. Using parchment, lift **cake** out of baking dish. Serve and enjoy!