MARLEY SPOON

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—nutrition reflects 1 square)

What we send

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

What you need

- 6 Tbsp unsalted butter [2]
- 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), Milk (2), Wheat (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.

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.

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.

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.

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.

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!