



Moccha Tres Leches Cake

Serves twelve

FOR THE CAKE:

½ TBS softened butter for pan
2/3 cup flour
1/3 cup dark, unsweetened cocoa powder
1 ½ tsp. baking powder
¼ tsp. salt
5 eggs, room temperature – separated
1 cup sugar
1/3 cup whole milk
1 tsp. vanilla

Butter a rectangular cake pan. Line it with parchment paper (if you have no parchment paper available you can use the inside of a paper bag). Butter the paper. Heat the oven to 350 degrees.

Sift together the flour, cocoa, baking powder and salt.

Start beating the egg yolks for a couple of minutes – until they start turning pale. Add ¾ cup of sugar and beat for about 3 minutes until creamy and light yellow. Add the milk and vanilla and mix for one more minute. Set aside.

Wash your beaters and start beating the egg whites. When they are frothy, add ¼ cup of sugar. Beat the whites until soft peaks form. Set aside.

Whisk in 1/3rd of the flour and cocoa mixture to the eggs yolks. Mix well and add 1/3rd of the egg whites. Softly fold them into the batter. Now add another 1/3rd of the flour and fold that in, followed by another 1/3rd of the egg whites. Finish up by folding in the final 1/3rd of the flour, mixing in, and the final 1/3rd of egg whites.

Pour the batter into the pan. Softly bang the pan on the kitchen counter to remove all air bubbles. Bake the cake for 20 minutes. Check it by inserting a toothpick or cake pin. If it comes out clean your cake is ready. Do not over-bake this cake as the bottom will get hard and you will ruin it.

Remove it from the oven and let it cool down completely.

FOR THE MILKS:

- 1 cup whipping cream
- 1 – 14 oz. can sweetened condensed milk
- 1 – 14.5 oz. can evaporated milk
- 1 TBS instant coffee

Place all of the ingredients in a pot. Whisk until the coffee dissolves. Warm until you start seeing bubbles on the edges. Do not boil the milks. Remove from the heat and allow to cool down a little bit.

Make some small holes on the whole cake, using a skewer or a toothpick. Slowly ladle in the milks, waiting a bit between each ladle full. Add all the milk. Do not worry about it being too much liquid. The cake will absorb it.

Cover the cake pan with plastic and refrigerate it for a minimum of 2 hours. You can make this overnight if you prefer. The longer it soaks the better.

FOR THE TOPPING:

- 1 ½ cups of cold whipping cream
- ¼ cup sugar
- 1 tsp. vanilla
- 2 TBS cocoa

Place the whipping cream in a bowl. Start whipping until the cream starts to get firm. Add the sugar and beat a little longer. Add the vanilla and beat until the cream forms hard peaks.

Spread the cream on the cake. Sift the cocoa powder on the cream. Serve and enjoy!

CALORIES 444.91.; FAT 22.91 grs (sat 13.64; mono 6.95; poly 1.09); PROTEIN 10.14 grs ; FIBER 0.91 grs; CARBS 5.96 grs; CHOLESTEROL 151.05 mg; IRON 1.24 mg; SODIUM 225.86 mg; CALCIUM 288.46 mg