



Coffee-Caramel Tres Leches Cake

 Gluten Free

READY IN



125 min.

SERVINGS



12

CALORIES



402 kcal

DESSERT

Ingredients

- 2 large eggs plus 4 egg yolks
- 12 ounce evaporated milk canned
- 1 cup heavy cream chilled
- 2 tablespoons hot-brewed coffee instant
- 12 ounce round cake store-bought halved lengthwise
- 1.5 cups sugar
- 14 ounce condensed milk sweetened canned

Equipment

- bowl
- frying pan
- oven
- knife
- whisk
- blender
- baking pan
- aluminum foil

Directions

- Preheat the oven to 350 degrees F. Dissolve the instant coffee in a bowl with 1/3 cup warm water. Cook the sugar in a medium skillet over medium-high heat, stirring occasionally, until it begins to melt. Continue cooking, swirling the pan but not stirring, until the sugar turns amber, about 7 minutes.
- Remove from the heat (don't worry if a few lumps of sugar remain). Carefully stir in the coffee mixture until smooth.
- Pour the caramel into an 8-inch-square baking pan; tilt the pan to coat the bottom and halfway up the sides.
- Let cool until the caramel is no longer sticky, about 10 minutes.
- Lay the cake halves, cut-side down, next to each other on top of the caramel in the prepared pan. Poke the cake all over with a fork.
- Whisk the eggs and yolks in a bowl until foamy. Slowly whisk in the condensed milk and evaporated milk until smooth.
- Pour the egg mixture over the cake, gently pressing on the cake so it soaks up the liquid. Cover the pan with foil and bake until set, 50 minutes to 1 hour.
- Transfer to a rack, remove the foil and let cool 30 minutes.
- Run a knife around the edge of the pan to loosen the cake, then invert it onto a plate and unmold, letting the caramel drip onto the plate. Refrigerate until cold, about 2 hours. (The cake can be refrigerated, covered, up to 3 days.)
- Beat the cream with a mixer until soft peaks form. Slice the cake; top with the whipped cream.
- Photograph by Kang Kim

Nutrition Facts

PROTEIN 7.02% FAT 30.24% CARBS 62.74%

Properties

Glycemic Index:10.92, Glycemic Load:28.43, Inflammation Score:-4, Nutrition Score:7.1217391672342%

Nutrients (% of daily need)

Calories: 402.4kcal (20.12%), Fat: 13.78g (21.2%), Saturated Fat: 8.18g (51.12%), Carbohydrates: 64.33g (21.44%), Net Carbohydrates: 64.18g (23.34%), Sugar: 56.79g (63.1%), Cholesterol: 101.39mg (33.8%), Sodium: 255.95mg (11.13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 26.17mg (8.72%), Protein: 7.19g (14.39%), Vitamin B2: 0.36mg (21.24%), Calcium: 205.94mg (20.59%), Phosphorus: 205.15mg (20.51%), Selenium: 10.56µg (15.09%), Vitamin A: 532.13IU (10.64%), Potassium: 288.6mg (8.25%), Vitamin B1: 0.12mg (8.07%), Vitamin B5: 0.7mg (7.01%), Folate: 24.16µg (6.04%), Vitamin B12: 0.35µg (5.77%), Iron: 1.03mg (5.75%), Magnesium: 22.78mg (5.69%), Zinc: 0.79mg (5.28%), Vitamin B3: 0.92mg (4.6%), Vitamin D: 0.62µg (4.14%), Manganese: 0.08mg (4.01%), Vitamin B6: 0.06mg (3.14%), Vitamin E: 0.42mg (2.81%), Vitamin C: 1.52mg (1.84%), Copper: 0.03mg (1.72%), Vitamin K: 1.1µg (1.04%)