

CELEBRATE EVERYDAY

Serves: 6 • Serving size: 1 mini cake

16  
minutes

PREP: 10 minutes

COOK: 3-6 minutes (+ 30 minutes soaking time)

## TRES LECHES Mini-Cakes

4 tbsp. unsalted butter, softened  
½ cup granulated sugar  
1 tsp. vanilla extract  
2 large eggs  
¾ cup self-rising flour  
¾ cup whole milk  
⅔ cup evaporated milk  
⅔ cup sweetened condensed milk

1. In Power Chef® fitted with paddle attachment, mix butter and sugar. Cover and pull cord until smooth and light yellow in color.
2. Add in vanilla extract, eggs and mix until well incorporated.
3. Mix in self-rising flour until smooth then add in 2 tbsp. of whole milk.
4. Distribute batter between Silicone Ring Form and microwave at 80% power 3-4 minutes or until fully cooked or until toothpick inserted in center comes out clean.
5. Let cool 2 minutes before unmolding.
6. While the cakes are cooling, mix together the evaporated, and remaining whole and sweetened condensed milk in small bowl.
7. Dip each cake into milk mixture and add remaining milk mixture to center of cakes. Chill 30 minutes before serving. If desired, garnish with whipped cream, ground cinnamon and cherries.

Nutritional Information (per serving):

Calories: 380 Total Fat: 14g Saturated Fat: 9g Cholesterol: 100mg Sodium: 290mg Carbohydrates: 52g Fiber: 0g Sugar: 41g Protein: 9g Vitamin D: 8% Calcium: 20% Iron: 4% Potassium: 4%

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Tupperware®

TO DEMO



Silicone Ring Form



Power Chef® System

OPTIONAL



Silicone Spatula



Measuring Spoons



Measuring Cups



Thatasa® Bowl



Decorator Bag