

## Burfee Tre Leches Cake

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### Ingredients:

5 eggs

1 cup sugar separated

1/3 cup milk

1 tsp vanilla essence

1 cup flour

1 ½ tsp baking powder

¼ tsp salt

1 can condensed milk

1 can evaporated milk

3 tsp elachi powder

Rose water/essence

2 cup fresh cream

5 Tbsp icing sugar

Pink colouring

Chopped pistachio

**Method:**

Carefully separate eggs.

Whisk the yolks with  $\frac{3}{4}$  cup sugar till thick and pale.

Fold in the milk and vanilla essence.

Sift the flour, baking powder and salt into a separate bowl.

Fold the flour mixture into the whipped egg yolks.

Whisk the egg whites in a clean bowl till soft peaks form.

Add ¼ cup sugar and whisk till stiff peaks.

Fold whites into the yolk and flour mixture.

Bake in a 9 by 13 inch pan on 180 degrees celcius for 30 minutes.

### **When cake is cool:**

Mix together the evaporated milk, condensed milk and elachi powder.

Poke holes in the cake with a skewer and slowly pour over the milks.

Refrigerate the cake until it absorbs the milk, preferably overnight.

Cut the cake into rectangles and remove from the pan

Whip the cream with the icing sugar and rose essence to taste.

Colour the cream if desired.

Spread or pipe the cream on top of the cake and sprinkle with the pistachio.