

## **Tres Leches sin Leches (a.k.a. Dairy-free Three Milk Cake)**

\*This is not my original recipe or concept, rather one I've adapted from other recipe developers.

Serves approximately 12

### **Cake:**

#### **Ingredients:**

6 Eggs

1/8 tablespoon salt

1.5 cups Sugar

1.5 cups Flour

1/2 tablespoon + 3/4 teaspoon Baking Powder

1/2 tablespoon + 3/4 teaspoon Vanilla

3/4 cups dairy-free milk, the creamier, the better

3/4 tablespoons Margarine

1.5-12 oz. cans Evaporated Coconut Milk

3/4 – 14 oz. cans Condensed Coconut Milk

1.5 cups dairy-free milk (ex. Almond, Cashew, or Soy)

1/2 tablespoon vanilla

### **Coconut Cream Whipped Topping**

2 cups (1/2 quart) Heavy Cream

1/4 cup Buttermilk

3/4 cups Sugar

1 tablespoon vanilla

### **Directions**

1. Preheat oven to 350°.
2. Crack open the eggs and separate the whites from yolks.
3. In the bowl of a stand mixer whip the egg whites and salt until they form peaks. Put them aside.
4. In a different bowl, add the sugar to the yolks and beat with the hand mixer until smooth.
5. Add flour, baking powder, vanilla, and milk and mix well.
6. With a rubber spatula, GENTLY fold egg whites into the cake batter.
7. Grease the bottom of a 9 x 13-inch pan with the margarine.
8. Pour cake batter in prepared pan and bake at 350° for approximately 30 min. Check doneness by inserting a toothpick into the cake and seeing if it comes out clean.
9. After taking the cake out of the oven, poke holes every 1" with a straw or chopstick. Alternatively, you can make small slits with a butter knife throughout the cake.
10. Combine all remaining ingredients and mix well.
11. Pour the milk mixture over the cake.
12. Let the cake cool.
13. Make coconut whipped cream topping and spread over the top.
14. Serve with caramel sauce and/or strawberries if you wish.

### **Coconut Whipped Cream Topping**

#### **Ingredients**

1 14-ounce can of coconut cream or full-fat coconut milk\* (Savoy Coconut Cream, Aroy-D Coconut Milk, and Nature's Charm Coconut Whipping Cream work best!)

1/4 – 3/4 cup icing/powdered sugar (use organic to ensure vegan friendliness)

1/2 tsp vanilla extract (optional)

### **Instructions**

Chill your coconut cream or coconut milk in the refrigerator overnight (see notes for top brands!), being sure not to shake or tip the can to encourage separation of the cream and liquid.

The next day, chill a large mixing bowl 10 minutes before whipping.

Remove the coconut cream or milk from the fridge without tipping or shaking and remove the lid. Scrape out the top, thickened cream, and leave the liquid behind (reserve for use in smoothies).

Note: if your coconut milk didn't harden, you probably just got a dud can without the right fat content. In that case, you can try to salvage it with a bit of tapioca flour – 1 to 4 Tbsp (amount as original recipe is written // adjust if altering batch size)- during the whipping process. That has worked for me several times.

Place hardened cream in your chilled mixing bowl. Beat for 30 seconds with a mixer until creamy. Then add vanilla (optional) and powdered sugar (or stevia) and mix until creamy and smooth – about 1 minute. Taste and adjust sweetness as needed.

Use immediately or refrigerate – it will harden and set in the fridge the longer it's chilled. Will keep for up to 1 – 2 weeks!