

chattavore

PUMPKIN TRES LECHES CAKE

Prep time: 20 minutes

Cook time: 40 minutes

Serves 20

For the sauce

- 1 cup (8 ounces) sweetened condensed milk
- 1 cup (8 ounces) evaporated milk
- 1 cup (8 ounces) whole milk

For the cake

- small amount of butter for greasing the pan
- 2 cups (9 ounces or 255 grams) all-purpose flour
- 2 teaspoons (7 grams) baking powder
- 1 teaspoon (6 grams) salt
- 1 teaspoon (3 grams) ground cinnamon
- 1/4 teaspoon (1 gram) each allspice, ground cloves, and ground nutmeg
- 8 ounces (2 sticks or 16 tablespoons) unsalted butter, melted
- 1 15-ounce can pumpkin puree (or you can use 15 ounces of pumpkin puree you made yourself)
- 4 large eggs
- 1 cup (8 ounces or 225 grams) granulated sugar
- 1 cup (8 ounces or 225 grams) brown sugar (light or dark is fine)

For the Frosting

- 2 cups (16 ounces) heavy cream
- 3 tablespoons corn syrup
- 1/4 teaspoon ground cinnamon

1. Preheat the oven to 325 degrees. Grease a 9 x 13 inch baking pan with butter and set aside.
2. Pour the sweetened condensed milk into a large microwave safe bowl. Cover tightly with plastic wrap and microwave until the milk has browned slightly and thickened. This only took five minutes in my microwave but may take more or less time in yours. Start with 3 minutes and check frequently.
3. Whisk the evaporated milk and the whole milk into the thickened sweetened condensed milk until smooth. Set aside.
4. In a medium bowl, whisk together the flour, baking powder, salt, and spices. In a second medium bowl, whisk together the butter and the pumpkin.
5. In the bowl of an electric stand mixer or in a large bowl using a hand mixer, combine the eggs and the sugars over medium heat (if using a stand mixer, use the paddle attachment) until glossy and slightly thickened. Add the pumpkin/butter mixture and beat until well-incorporated. Add the flour mixture in three additions, beating until fully incorporated and scraping down bowl between additions.
6. Pour the cake batter into the prepared pan and bake until the cake bounces back when you press lightly on the top and a toothpick inserted in the center comes out clean, 30-35 minutes. Remove

from the oven and use a skewer to poke holes all over the cake. Pour the sauce over the cake. Allow to sit at room temperature for 15 minutes, then cover with foil and refrigerate for at least 3 hours.

7. To make the frosting, beat the heavy cream, corn syrup, and cinnamon with an electric mixer (using the whisk attachment if using a stand mixer) on high speed until soft peaks form. If there is any liquid that hasn't absorbed into the cake, carefully pour it off. Spread the whipped cream over the top of the cake. Refrigerate until ready to serve and up to 3 days.