

Three Cheers For “Three Milk Cake”

(NAPSA)—The world is getting smaller and nowhere is it as evident as in the culinary world. Flavors that you once had to travel far and wide to savor are now becoming regular items on menus and in home kitchens. Italian and Chinese, in fact, are no longer considered “ethnic cuisine,” now finding a regular place on American dinner plates.

One of the hottest culinary trends now becoming mainstream is Hispanic flavors. Tacos, guacamole and burritos are staples in most homes and restaurants.

Maybe not yet a staple but so delicious that, after you try it, it will become a requested item in your home, is this Tres Leches Cake. A favorite in Mexico and Nicaragua, this cake gets its moistness from the three-milk sauce that is poured on the cake and allowed to soak through. Topped with sweetened whipped cream, coconut and fresh fruit, it is the perfect ending to a Cinco de Mayo celebration or any dinner during the warmer months.

It's just one of the new recipes you'll find in the new “Betty Crocker Baking for Today” cookbook, now on sale where books are sold.

Tres Leches Cake
Prep Time: 15 Minutes
Start to Finish:
3 Hours, 40 Minutes

1 cup flaked coconut, toasted
4 eggs
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup cold water
1 teaspoon vanilla
1 cup Gold Medal all-purpose flour
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt

Tres Leches Sauce
Sweetened Whipped Cream

1 pound sliced strawberries
5 kiwifruit, peeled and chopped

1. Place coconut in ungreased shallow pan and toast for 5 to 7 minutes, stirring occasionally, until golden brown; set aside to use for topping. Heat oven to 350° F. Grease bottom and sides of 11 x 7-inch glass baking dish with shortening or spray with cooking spray. In large bowl, beat



eggs with electric mixer on high speed until frothy. Gradually beat in sugar; beat on high speed about 5 minutes or until very thick and lemon colored. Beat in water and vanilla on low speed. Gradually add flour, baking powder and salt, beating just until batter is smooth. Pour into pan.

2. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 1 hour on wire rack.

3. Make Tres Leches Sauce. Poke top of cake all over with toothpick or fork; slowly pour sauce over cake, allowing it to soak in. Cover and refrigerate at least 2 hours until most of the sauce is absorbed. Serve cake topped with Sweetened Whipped Cream, coconut, strawberries and kiwifruit.

Tres Leches Sauce

1 can (14 ounces) sweetened condensed milk
1 cup whipping (heavy) cream
 $\frac{1}{2}$ cup canned cream of coconut (not coconut milk)
3 tablespoons light rum or 1 tablespoon vanilla

In medium bowl, stir together all ingredients. Refrigerate until ready to use.

Sweetened Whipped Cream

1 cup whipping (heavy) cream
 $\frac{1}{2}$ teaspoon vanilla
2 tablespoons powdered sugar

In chilled small bowl, beat all ingredients with electric mixer on high speed until soft peaks form.

Makes 18 servings.