

Mexican Chocolate Tres Leches Cake

Ingredients

A spiced twist on a classic—rich, creamy, and unforgettable.

Cake:

- 1 cup all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1 1/2 tsp baking powder
- 1/2 tsp ground cinnamon
- 1/4 tsp cayenne pepper (optional, for a subtle kick)
- 1/4 tsp salt
- 5 large eggs, separated
- 1 cup granulated sugar (divided)
- 1/3 cup whole milk
- 1 tsp vanilla extract

Whipped Topping:

- 1 1/2 cups heavy whipping cream
- 1/4 cup powdered sugar
- 1/2 tsp cinnamon
- 1/2 tsp vanilla extract

Garnish (Optional):

- Chocolate shavings or cocoa powder
- A dash of cinnamon
- Fresh berries or maraschino cherries

Tres Leches Mixture:

- 1 can (12 oz) evaporated milk
- 1 can (14 oz) sweetened condensed milk
- 1/4 cup heavy cream
- 1 tsp instant espresso powder or 2 Tbsp strong brewed coffee (optional)
- Fresh berries or maraschino cherries

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish.
2. In a medium bowl, whisk together flour, cocoa, baking powder, cinnamon, cayenne, and salt.
3. In a large bowl, beat egg yolks with 1/2 cup sugar until pale and thick. Stir in milk and vanilla.
4. Gently mix in the dry ingredients until smooth.
5. In another bowl, beat egg whites until soft peaks form. Gradually add remaining 1/2 cup sugar and beat until stiff peaks form.
6. Gently fold egg whites into the chocolate batter.
7. Pour into prepared pan and bake for 25–30 minutes, or until a toothpick comes out clean.
8. Let cool 10 minutes. Use a fork or skewer to poke holes all over the cake.
9. In a bowl, mix evaporated milk, sweetened condensed milk, cream, and espresso (if using). Slowly pour over cake. Refrigerate for 3 hours or overnight.
10. Before serving, whip cream, powdered sugar, cinnamon, and vanilla until soft peaks form. Spread over the cake.
11. Garnish as desired and serve chilled.

