



Tres Leches Cupcakes

INGREDIENTS

Cupcake:

9 eggs, separated
1 cup sugar
1 tablespoon vanilla extract
2 cups all purpose flour

Vanilla Sauce:

1 (14oz) can sweetened condensed milk
1 (12oz) can evaporated milk
1/2 cup heavy cream
1 tablespoon vanilla extract

Topping/filling:

2 cups heavy whipping cream
1/4 cup confectioners' sugar
fresh fruit for garnish
1 (13.4 oz) can of La Lechera Dulce de Leche (or make your own here)

DIRECTIONS:

Preheat oven to 350F degrees and place 24 cupcake liners into baking tins.

Divide eggs into 2 bowls. Put the egg whites into a large mixing bowl and the yolks into a medium bowl.

Beat the egg whites on medium-high until they form soft peaks. Add sugar and beat on high until they form stiff peaks (this will take 4-5 minutes, depending on your mixer).

Beat the egg yolks on high for 5 to 6 minutes until they increase in volume and turn a creamy yellow.

Beat the vanilla into the egg yolks until combined.

Add the yolks to the whites and use a spatula or large spoon to gently fold them together.

Add flour and gently mix until completely combined.

Divide batter evenly between the 24 cupcake liners and bake for 15-20 minutes. The tops should be golden and when a toothpick is inserted in the center, it should come out clean.

Remove from tin and cool completely on counter.

Make sauce by combining the 3 milks (condensed, evaporated and cream) together with the vanilla.

Poke (lots!) of holes in the top of each cupcake with a toothpick and use a pastry brush to spread vanilla cream over the top of each cupcake- letting it soak into the cake. I did this twice to use up the sauce and make my cupcakes super soaked and moist.

Spread dulce de leche caramel over the top of each cupcake- spreading all the way to the edges.

Make frosting by beating together the whipping cream and powdered sugar, until stiff peaks form.

Pipe frosting on cupcakes and serve with fresh fruit. Refrigerate until serving, and store chilled.