QUEEN
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PREP: 20 mins
COOK: 50 mins
SERVES: 10-12

Vanilla & Coconut Tres Leches Cake

Vanilla and coconut pair together so wonderfully that they're the stars in this rich tres leches cake. Infused with a rich Madagascan vanilla and coconut milk, this cake is made for parties! Top with cream, honey and fresh fruits for a light, summery dessert!

Ingredients

Cake

180g butter, softened

1 cup (220g) caster sugar

1 tbsp Queen Finest Madagascan Vanilla Extract

5 large eggs

1½ cups (225g) self-raising flour

Soak

Method

STEP 1

Preheat oven to 160C (fan forced). Grease and line 22cm round baking tin.

STEP 2

In a mixer, combine butter, sugar and vanilla. Beat for 8 minutes until pale and creamy, occasionally scraping down the sides of the bowl.

STEP 3

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Ingredients

1 cup (250ml) full cream milk

395g can sweetened condensed milk

1 cup (250ml) coconut cream, well mixed

1 tbsp Queen Finest Madagascan Vanilla Extract

Topping

2 cups (500ml) thickened cream

2-3 tsp Queen Vanilla Bean Paste

1 tbsp honey

Fresh fruit, to serve

Method

Add eggs one at a time while mixing on medium speed, beating well between each addition. Add flour and mix gently until just combined. Transfer to prepared tin and bake for 45 to 50 minutes or until cake springs back to the touch and an inserted skewer comes out clean.

STEP 4

Cool cake completely in the tin, then once cool, use a fork to poke holes in the top of the cake.

Method - Soak

STEP 1

Combine milks and vanilla for the soak, then place cake tin on a tray for soaking. Carefully spoon milk mixture over cake, allowing it to slowly absorb into the cake. Chill for 2 hours until absorbed, then when ready to serve, remove cake from tin and place on a serving plate.

Method - Cream

STEP 1

Whip cream until soft peaks form then generously spread over top of cake. Combine honey and vanilla and gently swirl through cream. Serve with fresh fruit if desired.

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