

Peach Tres Leches Cake with Pecan Crumble

JUNE 2022 | RECIPE BY PASTRY CHEF DIEGO HERNANDEZ



INGREDIENTS

4 Large Eggs	3 ½ tsp (15 g) Baking Powder	1 Quart Vanilla Whipping Cream
½ Cup (100 g) Granulated Sugar	1 Tbsp Vanilla Extract	½ Cup Condensed Milk
½ Cup Heavy Cream	¾ Cup Chopped Pecans (divided)	½ Cup Evaporated Milk
1 ¼ Cups (150 g) AP Flour	Fresh Peaches, for decorating	2 Cups Whole Milk

INSTRUCTIONS

1. PREPARE THE CAKE

Using a mixer, beat eggs & sugar – approximately 10 minutes (until mixture becomes white & foamy). Then fold in the

heavy cream and vanilla extract by hand.

In a separate bowl, mix flour and baking powder together. Slowly mix dry ingredients into egg mixture with a whisk (manually).

INSTRUCTIONS

Empty mixture into a greased or buttered 8-9" cake pan & bake at 325 °F for 25-30 minutes, or until a knife/toothpick comes out clean. Once the cake is cooked, take cake out of pan and let cool – about 20 minutes.

2. PREPARE THE TRES LECHES MIX

While the cake is cooling, manually whisk together the condensed milk, evaporated milk, and whole milk to prepare the tres leches mixture. Make sure everything is combined smoothly.



3. ASSEMBLE & DECORATE THE CAKE

After the cake is cooled, cut it in half horizontally with a bread knife. With the bottom half on a cake plate, slowly pour half of the tres leches mixture on top of the cake. Add a layer of whipped cream combined with ¼ Cup chopped pecans, then add a layer of thinly sliced peaches.

Place the other half of the cake on top (with the inner part facing up), and pour remaining tres leches mix on top of the cake. Decorate cake with remaining peaches, whipped cream & candied pecans.

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