



TRES LECHES CUPCAKES

Ingredients

CUPCAKES:

- < 200g plain flour
- < 1/2 teaspoon baking powder
- < 1/4 teaspoon baking soda
- < 1/4 teaspoon salt
- < 120g butter
- < 200g granulated sugar
- < 1 large egg
- < 240ml buttermilk
- < 2 teaspoons vanilla extract

MILK MIXTURE:

- < 410g can sweetened condensed milk
- < 410g can evaporated milk
- < 240ml double cream

TOPPING:

- < 360ml double cream
- < 60g icing sugar
- < Dash of vanilla extract
- < Fresh berries, for topping

What to do:

1. Preheat the oven to 180 C/ Gas mark 4. Line a muffin tin with foil liners (The mixture will soak through ordinary paper liners). This recipe makes about 16 cupcakes.
2. Mix together the flour, baking powder, baking soda and salt in a bowl.
3. In a microwave-safe bowl (or in a pan on the stovetop), melt the butter. Whisk in the sugar until the mixture is no longer warm to the touch, then thoroughly whisk in the egg, buttermilk and vanilla.
4. Add the dry ingredients to the wet mixture and whisk together as little as possible but getting the mixture mostly lump free.
5. Split the batter between 16 muffin tins but do not overfill these as you need room for the topping – just under 3 tbsp batter in each.
6. Bake the cupcakes for 14-16 minutes until the tops spring back lightly to the touch, then remove from the muffin tray and stand on a wire rack until completely cool.
7. Once the cupcakes have cooled, use a thin skewer to poke holes all over, taking care not to puncture the foil cases.
8. In a large jug or a blender, mix together the sweetened condensed milk, evaporated milk and double cream. The milk mixture needs to be drizzled or spooned over the top of each cupcake one at a time, encouraging it to soak into the holes you have made. You'll want to use about 2-3 tablespoons of milk mixture per cupcake.
9. Refrigerate the cupcakes for at least an hour, or cover lightly with plastic wrap and refrigerate up to 12 hours.

