



**TREWITHEN DAIRY**

GLYNN VALLEY · CORNWALL

## CUATRO LECHES CAKE

### DESCRIPTION

Try your hand at our take on a cuatro leches cake - meaning 'four milks cake'. It's a light, fluffy vanilla sponge soaked with whole milk, evaporated milk, condensed milk and Cornish clotted cream to make it moist throughout. Topped with a sprinkle of ground cinnamon, it's perfect to accompany mid-morning coffee. It's even better if you allow the milk to absorb into the cake overnight, but don't worry if you don't have time.

### INGREDIENTS

4 Eggs, separated  
200g Caster Sugar  
1 tsp Vanilla Extract  
200g Plain Flour  
1 tsp Baking Powder  
100ml Trewithen Dairy Whole Milk  
200ml Evaporated Milk  
200g Trewithen Dairy Cornish Clotted Cream  
200ml Sweetened Condensed Milk  
300ml Double Cream  
2 tbsp Ground Cinnamon

### METHOD

1. Heat oven to 180c. Lightly grease and line a 20cm square cake in.
2. Whisk the egg whites until thickened, before slowly adding half of the caster sugar, one tablespoon at a time. Continue whisking until the mixture is stiff and glossy.
3. In a separate large bowl, whisk the egg yolks, remaining sugar and vanilla until pale and fluffy. Add the flour, baking powder and milk to the egg yolks and gently fold together until thoroughly combined.
4. Using a large metal spoon, add a spoonful of egg whites to the yolk mixture. Combine thoroughly, before very gently folding the remaining egg whites through - one spoonful at a time, aiming to retain as many of those lovely bubbles as possible.
5. Pour the batter into the prepared tin and bake for 40 minutes, until an inserted skewer comes out clean. Allow to cool for 10 minutes in the tin.
6. Meanwhile, in a small bowl, combine the evaporated milk, Cornish clotted cream and condensed milk.
7. Poke holes all over the cake, before pouring over half the milky cream mixture. When the majority of the mixture has absorbed into the sponge, pour over a little more. Any remaining sauce can be served on the side. Refrigerate overnight if you can, although it'll still be delicious if you don't have time.
8. To serve, whip the remaining cream until it just holds soft peaks. Spread over the top of the cake before finishing with a generous dusting of cinnamon. Serve with the sauce on the side to pour over.