

Pineapple Coconut Rum Tres Leches Cake

Adapted from Pioneer Woman



CAKE:

Nonstick cooking spray, for greasing the pan

1 3/4 cups all-purpose flour, plus more for flouring the pan

1/4 cup cornstarch

2 teaspoons baking powder

1/2 teaspoon kosher salt

6 large eggs, separated

1 1/4 cups sugar

1/4 cup milk

1/2 teaspoon coconut extract

TRES LECHES MIXTURE:

14 ounces sweetened condensed milk

12 ounces evaporated milk

3/4 cup heavy cream

3/4 cup cream of coconut, or Thai Kitchen coconut milk

1/4 teaspoon coconut extract

1/4 cup rum, optional

TOPPING:

2 cups heavy cream

2 tablespoons sugar

1 tablespoon rum

15 ounces crushed pineapple, chilled, drained well (divided use)

1/2 cup coconut flakes, toasted

Per Serving (excluding unknown items): 635

Calories; 34g Fat (47.8% calories from fat);

12g Protein; 71g Carbohydrate; 2g Dietary

Fiber; 175mg Cholesterol; 293mg Sodium;

52g Total Sugars; 2mcg Vitamin D; 291mg

Calcium; 2mg Iron; 427mg Potassium;

347mg Phosphorus. Exchanges: .

Servings: 12

1. **CAKE:** Preheat the oven to 350°F. Grease with cooking spray and flour a 9x13 pan. If using glass, reduce oven temp by 25°F.

2. Sift the flour, cornstarch, baking powder and salt into a large bowl.

3. Beat the egg yolks with 3/4 cup of the sugar in a medium bowl with an electric mixer on high until the yolks are pale yellow. Stir in the milk and coconut extract. Pour the egg yolk mixture over the flour mixture and stir very gently until combined.

4. Beat the egg whites in a separate bowl (make sure beaters are clean with no residual egg yolk) with the mixer on high until soft peaks form. With the mixer on, pour in the remaining 1/4 cup sugar and beat until the egg whites are stiff but not dry. Fold the egg white mixture into the batter very gently until just combined. Pour batter into prepared cake pan and spread to even the top.

5. Bake the cake until risen and lightly golden, 23-28 minutes, or until you can see the cake begin to brown on the edges and pull away from the pan. Remove from oven and allow to cool in the pan.

6. **TRES LECHES:** Combine the sweetened condensed milk, evaporated milk, heavy cream, cream of coconut (this may need some mixing to combine the coconut fat with the milk/cream - use a whisk), coconut extract and rum in a medium-sized pitcher. Gently use a whisk to make sure it's evenly mixed. Poke holes (using a large fork or toothpick) all over the cake, pushing the implement all the way to the bottom. There should be holes at least every 1/2 inch throughout. Slowly pour the milk mixture over the cake. Cover and chill for 4-24 hours.

7. **CREAM TOPPING:** Whip the cream with the sugar and rum until soft peaks form. Add about 1/3 cup crushed pineapple to the whipped cream and mix in gently.

8. **FINISH:** Spread the remaining pineapple all over the top of the cake, then spread the whipped cream all over the top or that. Chill (covered) for several hours, or you can serve it immediately. Sprinkle on the toasted coconut. Cut into squares and serve.

Carolyn T's Blog: tastingspoons.com