



Dessert


Chef's Recipe

Whit Peach Yakult Tres Leches Cake

 15minute

 Bake time: 25 min
Cool time: 30 min
Soak time: 8 hours

 8" square cake

 1 bottle

Ingredients

Cake

- 3 eggs
- 1 cup sugar
- 2 tsp vanilla extract
- 1 ½ cups all-purpose flour
- 2 tsp baking powder
- ½ tsp salt
- ¼ cup whole milk
- ¼ cup Yakult
- Vegetable oil spray or butter, for greasing

Soak

- 1-14 oz can sweetened condensed milk
- 1 ½ cups Yakult
- 1 ½ cups heavy cream

Topping

- 2 cups heavy cream
- 2 Tbsp powdered sugar
- ½ tsp vanilla extract
- 2 large white peaches, ripe but firm
- ½ lemon, juice only

How to make it

Cake

1. Preheat the oven to 350° F. Grease an 8" x 8" square cake pan with vegetable oil spray or butter. Place the cake pan on top of a piece of parchment paper and trace the bottom of the pan. Cut the 8" square out of the parchment and place inside the bottom of the cake pan. Set aside.
2. In a medium bowl whisk together 1 ½ cups all-purpose flour, 2 tsp baking powder, and ½ tsp salt. Set aside.
3. In a tabletop mixer bowl fitted with whisk attachment, place the 3 eggs and 1 cup sugar. Whisk on high speed until light and fluffy, about 5 minutes. Add 2 tsp vanilla extract.
4. Turn the machine off and switch to a paddle attachment. Add about 1/3 of the flour mixture to the bowl and paddle on medium low speed until barely combined, about 10 seconds. Stop the machine and scrape down the sides of the bowl. Pour in ¼ cup whole milk. Paddle until just combined.
5. Add another third of the flour mixture, and mix until barely combined. Stop the machine and scrape down the sides of the bowl and add ¼ cup Yakult. Mix, then finish with the last third of the flour and mix until completely incorporated.
6. Pour the batter into the prepared cake pan and smooth the top with a small offset spatula. Lightly tap the pan on the counter to remove any air bubbles. Place in the lower third of the preheated oven and bake for about 25-28 minutes until the cake pulls away from the sides and the top springs back to the touch. Remove from the oven and let it cool for at least 30 minutes. Meanwhile make the soak.

Soak

7. In a medium bowl whisk together 1-14 oz can sweetened condensed milk, 1 ½ cups Yakult, and 1 ½ cups heavy cream. Use a fork to poke holes all over the top of the cake in the pan then pour the soak all over the top of the cake. Let the cake soak in the fridge for at least 8 hours or overnight.

Topping

8. In a tabletop mixer bowl fitted with whisk attachment whip together the 2 cups heavy cream, 2 Tbsp powdered sugar, and ½ tsp vanilla extract until stiff peaks. Do not overwhip or the cream will curdle.
9. Wash the white peaches and wipe them dry. Cut the peaches in half and twist to pull apart, then remove the pit. With the flat edge of the peach on the cutting board, slice them into 1/8-inch slices. Toss the slices with the lemon juice to prevent them from turning brown and set aside.
10. Once the cake has been soaking for at least 8 hours, remove from the fridge. Top with the whipped cream and smooth the top with an offset spatula. Arrange the mango slices by overlapping them on top of the whipped cream to cover the whole cake. Cut and serve!