

## ***Peach Tres Leches***



### **Ingredients:**

1. 5 eggs, room temperature
2. 1 cup sugar
3. 1/4 cup water
4. 1 cup flour
5. 1 teaspoon baking powder
6. 1 pinch salt

### **Milk Mixture:**

1. 1 can condensed milk
2. 1 can evaporated milk
3. 1 1/2 cups heavy cream
4. 1/2 cup peach nectar

### **Method:**

1. Preheat oven to 400°F.
2. Mix eggs and sugar on high. Add water all at once, continuing to beat until mixture is fluffy and pale yellow.
3. In separate bowl, sift flour, baking powder, and salt together and set aside.
4. Pour all of flour mixture into egg mixture at once. Blend thoroughly and quickly or else the eggs will fall.

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5. Pour into a lightly greased 9- by 13-inch pan. Tap once or twice on counter to remove air bubbles. Immediately cook in preheated oven for 10 minutes, or until a toothpick comes out clean. Remove cake and cool.
6. For the milk mixture: Blend condensed milk, evaporated milk, cream, and peach nectar with wire whip. Poke holes in cake with toothpick, and pour milk mixture on top.
7. Refrigerate.
8. Serve chilled.

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