

Coconut Tres Leches Cake

This updated "three milks cake" has a touch of exotic, thanks to coconut milk and pumpkin pie spice. Let the cake stand overnight in the refrigerator so the cake absorbs the milk mixture.

Prep Time: 20 minutes

Cook Time: 30 minutes

Refrigerate: 3 hours

- 1 cup flour
- 3 teaspoons **McCormick® Pumpkin Pie Spice**, divided
- 1/4 teaspoon salt
- 6 eggs, at room temperature, separated
- 1 cup plus 2 tablespoons sugar, divided
- 1 1/4 cups milk, divided
- 1 teaspoon **McCormick® Pure Vanilla Extract**
- 1 can (14 ounces) **Thai Kitchen® Coconut Milk**
- 1 can (14 ounces) sweetened condensed milk
- 1 cup heavy cream

1. Mix flour, 2 teaspoons of the pumpkin pie spice and salt in small bowl. Set aside. Beat egg yolks and 3/4 cup of the sugar in large bowl with electric mixer on high speed 5 minutes or until light and fluffy and doubled in volume, scraping sides of bowl occasionally. Gradually beat in 1/2 of the flour mixture, 1/4 cup of the milk, vanilla, then remaining flour mixture on low speed until well blended, scraping sides of bowl occasionally.
2. Beat egg whites in clean large bowl with electric mixer on high speed 2 minutes or until soft peaks form. Gradually beat in 1/4 cup of the remaining sugar until stiff peaks form. Stir 1/3 of the egg white mixture into the batter until well blended. Gently stir or fold in remaining egg white mixture. Pour evenly into greased 13x9-inch baking pan.
3. Bake in preheated 350°F oven 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack 5 minutes. Meanwhile, mix remaining 1 cup milk, coconut milk, sweetened condensed milk and remaining 1 teaspoon pumpkin pie spice in medium bowl until well blended. Reserve 1 1/2 cups of the milk mixture in refrigerator to serve with cake. Poke holes in warm cake with kitchen fork at 1-inch intervals, moving fork side to side to enlarge holes slightly. Pour remaining milk mixture slowly over cake. (Milk mixture will be slowly absorbed by the cake.) Cool completely. Cover.
4. Refrigerate at least 3 hours or overnight for best results. Beat cream and remaining 2 tablespoons sugar in medium bowl with electric mixer on high speed until stiff peaks form. Frost cake with whipped cream. Refrigerate until ready to serve. Pour a small amount of reserved milk mixture onto each dessert plate before placing a slice of cake on it.

Makes 24 servings.

Nutrition Information Per Serving: 202 Calories, Fat 10g, Protein 4g, Carbohydrates 24g, Cholesterol 72mg, Sodium 76mg, Fiber 0g