



Berry Tres Leches Cups



Ingredients:

- 1 cup vanilla cake (cubed)
- 2 Tbsp heavy cream
- 2 Tbsp sweetened condensed milk
- 2 Tbsp evaporated milk
- ¼ cup confectioner's sugar
- 4-6 raspberries
- 4-6 blackberries
- 4-6 strawberries
- 2 Tbsp whipped cream

Instructions:

1. In a bowl, combine whole milk, sweetened condensed milk, evaporated milk, and heavy cream. Mix well.
2. Add in confectioner's sugar and whisk with a fork until well mixed. Set aside.
3. Add vanilla cake to the bottom of the cup.
4. Pour cream mixture over the cake.
5. Pipe whipped cream over the cake.
6. Add berries to the top.
7. Enjoy!

History & Fun Facts:

- Tres Leches Cake originated in Latin America in the 19th century.
- The recipe was inspired by similar European desserts.
- Tres Leches got its name because of the three milks always used in the recipe: condensed milk, evaporated milk, and heavy cream.



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