

FIRM BELIEVER PEPPERONI CALZONE



Evaporated milk turns an ordinary calzone into one that's easy to eat; soft yet firm with even crisping and no gushing!

DIRECTIONS

Heat the **Jerzee Evaporated Milk** and water to about 105 degrees F. Add the yeast and sugar. Let mixture bloom for 5-10 minutes.

In a mixer with dough hook attachment, add the flour, bloomed yeast mixture, salt, and oil. Mix on low speed until dough forms, then knead on medium for about 5-7 minutes.

Place dough in oiled bowl. Lightly coat the top of the dough with oil. Cover bowl with plastic wrap and let the dough double in size. Punch it down.

Shape dough into 4 circles about ¼-inch thick. Spread pizza sauce in a thin layer on half of the dough, sprinkle with grated Parmesan, sprinkle evenly with shredded Mozzarella and top with pepperoni. Fold dough in half and pinch edges tightly shut.

Bake in a 400 degrees F oven for about 15 minutes, or until the crust is golden. Remove from oven and serve.

INGREDIENTS

Yield: 4 calzones

Dough:

- + ¼ cup **Jerzee Evaporated Milk**
- + 1¼ cups Water
- + 1 Tbsp. Rapid Rise Yeast
- + 1 Tbsp. Sugar
- + 3 cups All-Purpose Flour
- + ½ tsp. Kosher Salt
- + 2 Tbsp. Oil

Stuffing (for each individual calzone):

- + ¼ cup Pizza Sauce
- + 1 tsp. Grated Parmesan Cheese
- + ⅓ cup Shredded Mozzarella Cheese
- + 7-8 Pepperoni Slices



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1-800-828-8152

info@oatkamilk.com



Thick and Creamy FLAN



Evaporated milk gives full flavor, a dense texture and luxurious color to this classic.

In a small pot heat the sugar and water until mixture turns to a medium golden caramel. Immediately remove from the heat. Pour the caramel (about ¼-inch thick or less) into the bottom of each of 6 clean ramekins or 1 deep dish 9" pie plate. Swirl to coat and set aside.

In a medium bowl, whisk the yolks until pale in color, about 3 minutes. Set aside.

In a large pot, heat the **Spring Farm Sweetened Condensed Milk**, **Jerzee Evaporated Milk**, and vanilla, stirring occasionally until it comes to a boil. Immediately remove from the heat. Temper the milk mixture, one ladle at a time, into the egg yolks until the yolks are warm. Add remaining milk mixture to the yolks.

Ladle the custard mixture into each of the prepared ramekins, filling about ¾ of the way up the sides. Place ramekins into a warm water bath (about ½ - ¾ up the sides of the ramekins) and bake in a 325 degrees F oven for about 50 minutes, or until mixture sets.

Remove entire water bath from the oven and let the ramekins cool in the water bath for about 15 minutes or so. Remove ramekins from the water bath, cover and refrigerate at least 1 hour or until cold.

To serve, slice around the outside edge of each custard using a sharp knife. Invert a plate on top of the ramekin and flip the entire plate over while holding the ramekin. Let flan slowly come out of the ramekin. If flan is having difficulty coming out of the ramekin, dip the bottoms of each ramekin in warm water for a minute or so, then invert. Serve.

DIRECTIONS

INGREDIENTS

Yield: 6 servings

- + ¾ cup Sugar
- + 3 Egg Yolks or 3 whole eggs
- + 14 oz. can **Spring Farm Sweetened Condensed Milk**
- + 12 oz. **Jerzee Evaporated Milk**
- + 1 Tbsp. Vanilla
- + Fresh Fruit for garnish (optional)



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Evaporated milk gives full flavor, a dense texture and luxurious color to this classic.

In a small pot heat the sugar and water until mixture turns to a medium golden caramel. Immediately remove from the heat. Pour the caramel (about ¼-inch thick or less) into the bottom of each of 12 clean ramekins. Swirl to coat and set aside.

In a medium bowl, whisk the yolks until pale in color, about 3 minutes. Set aside.

In a large pot, heat the **Spring Farm Sweetened Condensed Milk, Gold Cow Evaporated Milk**, vanilla and salt, stirring occasionally until it comes to a boil. Immediately remove from the heat. Temper the milk mixture, one ladle at a time, into the egg yolks until the yolks are warm. Add remaining milk mixture to the yolks.

Ladle the custard mixture into each of the prepared ramekins, filling about ¾ of the way up the sides. Place ramekins into a warm water bath (about ½ - ¾ up the sides of the ramekins) and bake in a 325 degrees F oven for about 50 minutes, or until mixture sets.

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DIRECTIONS

INGREDIENTS

Yield: 12 servings

- + 1 cup Sugar
- + ½ cup Water
- + 6 Egg Yolks
- + 14 oz. can **Spring Farm Sweetened Condensed Milk**
- + 24 oz. **Gold Cow Evaporated Milk**
- + 1 Tbsp. Vanilla
- + 1/8 tsp. Salt



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HIGH RISE GARLIC BREADSTICKS



Evaporated milk makes these garlic breadsticks so irresistibly soft you will savor every bite!

Heat the **Jerzee Evaporated Milk** and water to about 105 degrees F. Add the yeast and sugar. Let mixture bloom for 5-10 minutes.

In a mixer with dough hook attachment, add the flour, bloomed yeast mixture, butter and salt. Mix on low speed until dough forms, then knead on medium for 5-7 minutes.

Place dough in oiled bowl. Lightly coat the top of the dough with oil. Cover bowl with plastic wrap and let the dough double in size. Punch it down.

In a small pan, melt the butter. Remove from heat. Stir in the garlic powder, dried oregano and 2 tsp. salt.

Form dough into 12 breadsticks. Place on a parchment-lined sheet tray. Brush with the melted butter mixture. Cover sheet tray and let breadsticks proof until at least doubled in size.

Bake in a 400 degrees F oven for 14-16 minutes or until breadsticks brown and spring back when lightly touched.

DIRECTIONS

INGREDIENTS

Yield: 12 Breadsticks

- + $\frac{3}{4}$ cup **Jerzee Evaporated Milk**
- + $\frac{3}{4}$ cup Water
- + $2\frac{3}{4}$ tsp. (1 packet) Active Dry Yeast
- + 2 Tbsp. Sugar
- + 3 Tbsp. Butter, room temperature
- + $3\frac{1}{2}$ cups All-Purpose Flour
- + 1 Tbsp. Salt
- + $\frac{1}{2}$ stick Butter, melted
- + 1 tsp. Garlic Powder
- + 2 tsp. Dried Oregano
- + 2 tsp. Salt



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Creamy Transformation Instant MASHED POTATOES



Forget what you think you know about instant mashed potatoes! Evaporated milk changes everything about dry flakes. Transformed into a smooth texture with rich flavor and color...

You won't believe they're instant!

DIRECTIONS

Heat the **Jerzee Evaporated Milk**, water, butter and salt in a pot over medium heat, stirring occasionally.

When mixture comes to a boil, immediately remove from heat and stir in the potato flakes. Mixture will thicken as it sits.

Fluff and serve.

Note: Add equal parts evaporated milk and water to reach desired thickness.

INGREDIENTS

Yield: Approximately 6 cups

- + 1 cup **Jerzee Evaporated Milk**
- + 3 cups Water
- + 4 Tbsp. Butter
- + ¾ tsp. Salt
- + 2 cups Potato Flakes



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DIRECTIONS

Heat the **Jerzee Evaporated Milk**, water, butter and salt in a pot over medium heat, stirring occasionally.

When mixture comes to a boil, immediately remove from heat and stir in the potato flakes. Mixture will thicken as it sits.

Fluff and serve.

Note: Add equal parts evaporated milk and water to reach desired thickness.

INGREDIENTS

Yield: Approximately 40 cups

- + 1 #10 can **Jerzee Evaporated Milk**
- + 6.5 qt. Water
- + 3¼ cups Butter
- + ¼ cup Salt
- + 4 lb. Potato Flakes



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Pure Bliss Mashed RED POTATOES



Use evaporated milk instead of milk in mashed potatoes for a rich taste and smoother, creamier texture. Plus, the room temperature of evap will keep the potatoes warmer vs. cold milk!

DIRECTIONS

Start cooking potatoes in a pot of cold water. Bring to a boil and cook about 10 minutes, or until tender. Drain thoroughly.

In a large mixer with paddle attachment, combine drained potatoes, **Jerzee Evaporated Milk**, butter, salt and pepper. Mix about 2-3 minutes. Add more evaporated milk if a thinner potato consistency is desired. Serve.

INGREDIENTS

Yield: 5 pounds (serves 10-12)

- + 5 pounds Red Potatoes, scrubbed & diced
- + 9 oz. **Jerzee Evaporated Milk** (or as needed)
- + 1 stick Butter
- + 1 Tbsp. Kosher Salt
- + 1 tsp. Cracked Black Pepper



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DIRECTIONS

Start cooking potatoes in a pot of cold water. Bring to a boil and cook about 10 minutes, or until tender. Drain thoroughly.

In a large mixer with paddle attachment, combine drained potatoes, **Jerzee Evaporated Milk**, butter, salt and pepper. Mix about 2-3 minutes. Add more evaporated milk if a thinner potato consistency is desired. Serve.

INGREDIENTS

Yield: 12 pounds (about 25 portions)

- + 10 pounds Red Potatoes, scrubbed & diced
- + 24 oz. **Jerzee Evaporated Milk** (or as needed)
- + 2 sticks Butter
- + 3½ Tbsp. Kosher Salt
- + 1 Tbsp. Cracked Black Pepper



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New England Hardy Batter FISH FRY



This recipe is all about the batter! In this popular New England technique, evaporated milk is used for rich color, bold flavor and a smooth texture. Diners will delight in how it flakes off the fillet!

DIRECTIONS

Transfer the **Jerzee Evaporated Milk** into a large bowl to create a bath. To create the fry mix, in a large bowl combine the flour, massa harina, salt, and pepper(s) and mix well.

Heat deep fryer to 350 degrees F. Drop the fish into the **Jerzee Evaporated Milk** and stir gently. Using a wire-mesh skimmer, carefully lift up a small batch, allowing the excess evaporated milk to drip back into the bowl, then drop the fish into the fry mix and gently toss to coat evenly.

When the fryer is to temperature, lift the fish out of the fry mix with the skimmer, gently shake off the excess and drop it carefully into the oil. Let the fish cook for 15 to 20 seconds without moving the fish or the fryer basket, then stir to cook evenly for 2-4 minutes depending on thickness.

INGREDIENTS

Yield: Approximately 8 portions

- + Filet Fish
- + ¾ cup Massa Harina
- + ¼ cup All-Purpose Flour
- + 1 tsp. Fine Sea Salt or Table Salt
- + 1 tsp. Freshly Ground Black Pepper
- + ¼ tsp. Cayenne Pepper (optional)
- + 12 oz. can **Jerzee Evaporated Milk**



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New England Hardy Batter FISH FRY



This recipe is all about the batter! In this popular New England technique, evaporated milk is used for rich color, bold flavor and a smooth texture. Diners will delight in how it flakes off the filet!

DIRECTIONS

Transfer the **Jerzee Evaporated Milk** into a large bowl to create a bath. To create the fry mix, in a large bowl combine the flours, salt and both peppers and mix well.

Heat deep fryer to 350 degrees F. Drop the fish into the **Jerzee Evaporated Milk** and stir gently. Using a wire-mesh skimmer, carefully lift up a small batch, allowing the excess evaporated milk to drip back into the bowl, then drop the fish into the fry mix and gently toss to coat evenly.

When the fryer is to temperature, lift the fish out of the fry mix with the skimmer, gently shake off the excess and drop it carefully into the oil. Let the fish cook for 15 to 20 seconds without moving the fish or the fryer basket, then stir to cook evenly for 2-4 minutes depending on thickness.

INGREDIENTS

Yield: Approximately 25 portions

- + Filet Fish
- + 5 cups Finely Ground Corn Flour (or Massa Harina)
- + 5 cups All-Purpose Flour
- + 2 Tbsp. Fine Sea Salt or Table Salt
- + 1 Tbsp. Freshly Ground Black Pepper
- + 1 tsp. Cayenne Pepper (optional)
- + 1 #10 can **Jerzee Evaporated Milk**



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New York Style CHEESECAKE



Sweetened condensed milk packs rich flavor into this classic recipe!

Preheat oven to 350 degrees F. Liberally pan spray a 9-inch cheesecake springform pan. Set aside.

Crust:

Mix all ingredients in a large bowl. Add mixture to pan, pressing 1-inch up the sides. Set aside.

Filling:

In a large mixer with paddle, combine cream cheese and sour cream. Mix until smooth. Scrape sides. Mix in **Spring Farm Sweetened Condensed Milk**, vanilla, salt and lemon juice. Add eggs and mix just until combined. Add filling mixture into prepared pan. Tap out air bubbles. Double foil wrap the bottom of pan. Set into a water bath. Bake at 350 degrees F for 45 minutes, reduce temperature to 325 degrees F and bake for another 45 minutes. Turn oven off and let sit in oven for 1 hour. Remove from oven. Let rest 10-15 minutes. Remove sides of springform pan. Let cool to room temperature. Refrigerate or serve.

DIRECTIONS

INGREDIENTS

Yield: 1 cake

Filling:

- + 32 oz. Cream Cheese, room temperature
- + 1 cup Sour Cream, room temperature
- + 8 oz. **Spring Farm Sweetened Condensed Milk**
- + 1½ Tbsp. Vanilla
- + 1 tsp. Salt
- + 1½ Tbsp. Lemon Juice
- + 4 Eggs

Crust:

- + 1½ cups Graham Cracker Crumbs, finely ground
- + 2 Tbsp. Unsalted Butter, melted
- + ½ cup Sugar



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New York Style CHEESECAKE



Sweetened condensed milk packs rich flavor into this classic recipe!

Preheat oven to 350 degrees F. Liberally pan spray eight 9-inch cheesecake springform pans. Set aside.

Crust:

Mix all ingredients in a large bowl. Add 1¾ cups of prepared crumbs to each pan, pressing 1-inch up the sides. Set aside.

Filling:

In a large mixer with paddle, combine cream cheese and sour cream. Mix until smooth. Scrape sides. Mix in **Spring Farm Sweetened Condensed Milk**, vanilla, salt and lemon juice. Add eggs and mix just until combined. Divide filling mixture into prepared pans. Tap out air bubbles. Double foil wrap the bottom of each pan. Set into a water bath. Bake at 350 degrees F for 45 minutes, reduce temperature to 325 degrees F and bake for another 45 minutes. Turn oven off and let sit in oven for 1 hour. Remove from oven. Let rest 10-15 minutes. Remove sides of each springform pan. Let cool to room temperature. Refrigerate or serve.

DIRECTIONS

INGREDIENTS

Yield: 8 cakes

Filling:

- + 12 pounds Cream Cheese, room temperature
- + 8 cups (4 pints) Sour Cream, room temperature
- + 1 #10 can **Spring Farm Sweetened Condensed Milk**
- + ½ cup Vanilla
- + 3 Tbsp. Salt
- + 5 Tbsp. Lemon Juice
- + 24 Eggs

Crust:

- + 14 cups Graham Cracker Crumbs, finely ground
- + 4 cups Unsalted Butter, melted
- + 2 cups Sugar



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SOFT CRUST PIZZA DOUGH



Evaporated milk makes a soft crust you can sink your teeth into...tasty in its own right or a perfect candidate for stuffing!

DIRECTIONS

Heat the **Jerzee Evaporated Milk** and water to about 105 degrees F. Add the yeast and sugar. Let mixture bloom for 5-10 minutes.

In a mixer with dough hook attachment, add the flour, bloomed yeast mixture, salt, and oil. Mix on low speed until dough forms, then knead on medium for about 5-7 minutes.

Place dough in oiled bowl. Lightly coat the top of the dough with oil. Cover bowl with plastic wrap and let the dough double in size. Punch it down.

Shape dough into a circle about ¼-inch thick leaving the edges slightly thicker. Spread pizza sauce in a thin layer on top of the dough, sprinkle with grated Parmesan, then sprinkle evenly with shredded Mozzarella.

Bake in a 400 degrees F oven for about 15 minutes, or until cheese is melted and the bottom of the crust is golden. Remove from oven, let cool slightly, slice and serve.

INGREDIENTS

Yield: 1 Large Pizza

Dough:

- + ¼ cup **Jerzee Evaporated Milk**
- + 1 ¼ cups Water
- + 1 Tbsp. Rapid Rise Yeast
- + 1 Tbsp. Sugar
- + 3 cups All-Purpose Flour
- + ½ tsp. Kosher Salt
- + 2 Tbsp. Oil

Topping:

- + ¾ cup Pizza Sauce
- + ¼ cup Grated Parmesan Cheese
- + 1 ½ cups Shredded Mozzarella Cheese



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info@oatkamilk.com



HOMEMADE SAUSAGE GRAVY



Evaporated milk adds a thick texture and indulgent flavor to this ultimate version of a homestyle comfort food!

DIRECTIONS

Heat **Jerzee Evaporated Milk** and whole milk in a large pot until simmering.

Heat a rondeau or shallow pan over high heat. Add pork and render fat until pork is golden brown. Add spices and flour and cook for about 3 minutes.

Whisk in heated milk mixture. Bring entire mixture to a boil then simmer for 5-10 minutes, stirring frequently, until mixture thickens. Serve.

INGREDIENTS

Yield: Approx. 1 quart

- + 3 cups **Jerzee Evaporated Milk**
- + 1 cup Whole Milk
- + 1 pound High Fat Ground Pork
- + 1 tsp. Ground Black Pepper (additional pepper to taste)
- + 1 tsp. Ground Sage
- + 1 tsp. Ground Thyme
- + Pinch Ground Rosemary
- + Pinch Cayenne Pepper
- + Pinch Nutmeg
- + 1 tsp. Salt
- + 3 Tbsp. All-Purpose Flour



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DIRECTIONS

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Heat a rondeau over high heat. Add pork and render fat until pork is golden brown. Add spices and flour and cook for about 3 minutes.

Whisk in heated milk mixture. Bring entire mixture to a boil then simmer for 5-10 minutes, stirring frequently, until mixture thickens. Serve.

INGREDIENTS

Approx. 2 Gallons

- + 1 #10 can **Jerzee Evaporated Milk**
- + 1/2 tsp. Cayenne Pepper
- + 1/2 gallon Whole Milk
- + Pinch Nutmeg
- + 4 pounds High Fat Ground Pork
- + 2 1/2 Tbsp. Salt
- + 1 tsp. Ground White Pepper
- + 1 Tbsp. Fresh Cracked Black Pepper
- + 1 Tbsp. + 1 tsp. Ground Sage
- + 1 1/3 cups All-Purpose Flour
- + 2 tsp. Ground Thyme
- + 1 Tbsp. Ground Rosemary



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SUPREMELY SOFT PRETZEL



Never serve a rubbery pretzel again. Evaporated milk will soften your dough and make this pretzel melt in your mouth!

DIRECTIONS

Heat the **Gold Cow Evaporated Milk** and water to about 105 degrees F. Add the yeast and sugar. Let mixture bloom for 5-10 minutes.

In a mixer with dough hook attachment, add the flour, bloomed yeast mixture, sugar, salt, and melted butter. Mix on low speed until dough forms, then knead on medium for about 5-7 minutes.

Place dough in oiled bowl. Lightly coat the top of the dough with oil. Cover bowl with plastic wrap and let the dough double in size. Punch it down.

Add the baking soda to the boiling water in a large pot on the stovetop.

Divide dough into 12 balls. Roll each ball into a long rope. Shape into a pretzel. Boil each pretzel in the baking soda/water mixture for about 30 seconds and remove with a slotted strainer. Place pretzels on a parchment-lined sheet tray. Baste each pretzel with melted butter and sprinkle with coarse salt.

Bake in a 450 degrees F oven for about 10-12 minutes, or until pretzels are golden brown and spring back when lightly pressed. Serve warm.

INGREDIENTS

Yield: 8 to 10 pretzels

- + ½ cup **Gold Cow Evaporated Milk**
- + 4 cups Boiling Water
- + 1 cup Water
- + Melted Butter, as needed
- + 2¾ tsp. (1 packet) Active Dry Yeast
- + Coarse Salt, as needed
- + 1 tsp. Sugar
- + 4¼ cups All-Purpose Flour
- + ½ cup Sugar
- + 1½ tsp. Salt
- + 2 Tbsp. Melted Butter
- + ¾ cup Baking Soda



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TRES LECHES CAKE



Let their taste buds explore Hispanic tradition! Evaporated and sweetened condensed milk make this favorite the perfect blend of sweet and creamy.

Preheat oven to 325 degrees F. Liberally grease 9x13-inch pan & set aside.

Cake:

In a bowl combine flour, baking powder and salt. In another bowl, combine whole milk and 1½ tsp. vanilla. In a mixer, whip egg whites to soft peaks. Add 1 1/8 cups sugar. Whip to stiff peaks.

In another mixer combine yolks and 1 cup sugar. Mix with paddle attachment until yolks are pale. Add flour mixture and milk mixture alternately. Stir 1/3 of the whites into the batter. Fold in remaining whites. Pour batter into pan. Bake for 30-40 minutes or until fully cooked in the center. Let cool. Poke entire cake liberally with a fork.

Tres Leches:

Blend **Jerzee Evaporated Milk**, **Spring Farm Sweetened Condensed Milk** and heavy cream together. Pour slowly over cake. Refrigerate 4-6 hours or overnight.

Topping:

Whip heavy cream until soft peaks form. Add sugar and vanilla and whip to stiff peaks. Spread liberally onto cake. Sprinkle with cinnamon if desired. Serve.

INGREDIENTS

Yield: 1 cake

Cake:

- + 1½ cups All-Purpose Flour
- + 1 tsp. Baking Powder
- + ½ tsp. Salt
- + 2 cups Whole Milk
- + 1½ tsp. Vanilla
- + 5 Egg Yolks;
5 Egg Whites
- + 1 1/8 cups Sugar
- + 1 cup Sugar

Tres Leches:

- + 12 oz. can **Jerzee Evaporated Milk**
 - + 14 oz. can **Spring Farm Sweetened Condensed Milk**
 - + 1½ cups Heavy Cream
- #### **Topping:**
- + 2 cups Heavy Cream
 - + 1 cup Sugar
 - + 1 tsp. Vanilla
 - + Cinnamon, as needed

DIRECTIONS



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TRES LECHES CAKE



Let their taste buds explore Hispanic tradition! Evaporated and sweetened condensed milk make this favorite the perfect blend of sweet and creamy.

Preheat oven to 325 degrees F. Liberally grease six 9x13-inch pans & set aside.

Cake:

In a bowl combine flour, baking powder and salt. In another bowl, combine whole milk and 4 Tbsp. vanilla. In a mixer, whip egg whites to soft peaks. Add 1½ cups sugar. Whip to stiff peaks.

In another mixer combine yolks and 10 ½ cups sugar. Mix with paddle attachment until yolks are pale. Add flour mixture and milk mixture alternately. Stir 1/3 of the whites into the batter. Fold in remaining whites. Pour batter into pans. Bake for 30-40 minutes or until fully cooked in the center. Let cool. Poke entire cake liberally with a fork.

Tres Leches:

Blend **Gold Cow Evaporated Milk, Spring Farm Sweetened Condensed Milk** and heavy cream together. Pour slowly over cakes. Refrigerate 4-6 hours or overnight.

Topping:

Whip heavy cream until soft peaks form. Add sugar and vanilla and whip to stiff peaks. Spread liberally onto each cake. Sprinkle each cake with cinnamon if desired. Serve.

INGREDIENTS

Yield: 6 cakes

Cake:

- + 12 cups All-Purpose Flour
- + 6 Tbsp. Baking Powder
- + 3 Tbsp. Salt
- + 4½ cups Whole Milk
- + 4 Tbsp. Vanilla
- + 36 Egg Yolks;
36 Egg Whites
- + 10½ cups Sugar
- + 1½ cups Sugar

Tres Leches:

- + 1 #10 can **Gold Cow Evaporated Milk**
- + 1 #10 can **Spring Farm Sweetened Condensed Milk**
- + 6 cups Heavy Cream

Topping:

- + 3 quarts Heavy Cream
- + 1½ cups Sugar
- + 1 Tbsp. Vanilla
- + Cinnamon, as needed

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