

Tres Leches Marias Gamesa® Cookie Shooters



Ingredients

- 1 pkg (4.9 oz) Mariás
- 1 cup all-purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- 5 eggs, separated
- 1 cup granulated sugar, divided
- 1 tsp vanilla extract
- 1/2 cup whole milk
- 1 can (12 oz) evaporated milk
- 2/3 cup sweetened condensed milk
- 1/2 cup whole milk
- 1 tsp vanilla extract
- 1/2 cup heavy or whipping (35%) cream
- 1/4 cup confectioners' (icing) sugar
- 1 cup raspberries



PREP
TIME
45 min



COOK
TIME
20 min



TOTAL
TIME
1 hr and 5
min (+ 1 hr
and 20 min
standing
time)



SERVINGS
12

Made with



Mariás

How to make it

1. Cake: Preheat oven to 350°F. Line bottom of 13 x 9-inch baking dish with parchment paper.
2. In food processor, pulse Marias Gamesa® Cookies until finely crushed (makes about 1 ¼ cups).
3. In medium bowl, whisk together flour, 3/4 cup cookie crumbs, baking powder and salt.
4. In large bowl, using handheld electric mixer, beat together egg yolks and 3/4 cup granulated sugar until pale yellow in color, thickened and fluffy. Beat in vanilla and set aside.
5. In another large bowl, using handheld electric mixer with clean beaters, beat egg whites until soft peaks start to form. Gradually beat in

remaining granulated sugar until stiff peaks start to form.

6. To egg yolks mixture, using handheld electric mixer on low speed, add flour mixture in 3 parts alternately with milk in 2 parts, starting and ending with flour mixture. Fold in egg whites mixture. Scrape batter into prepared pan; smooth top.
7. Bake for 20 to 25 minutes or until tester comes out clean when inserted into center of cake. Let cool completely on rack.
8. Tres Leches Cake Shooters: Meanwhile, in medium bowl, stir together evaporated milk, sweetened condensed milk and whole milk.
9. Using a fork or skewer, poke cake all over (this will let the cake absorb milk mixture). Cut cake into 1-inch cubes and fit into twelve 6-oz glasses.
10. Divide milk mixture evenly among filled cups.
11. Cover and refrigerate for at least 1 to 2 hours or until cake is moist and has absorbed all the milk mixture.
12. Just before serving, using handheld electric mixer with clean beaters, beat cream until stiff peaks start to form. Beat in confectioners' sugar until combined.
13. Top each cake shooter with dollop of whipped cream mixture and sprinkle with remaining crushed cookies. Garnish with raspberries.