

# Tres Leches de Coco (Coconut Tres Leches Cake)

Yield: 14 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-puerto-rican-tres-leches-cake-recipe>

## Ingredients:

- 2 cups all purpose flour sifted
- 4 teaspoons baking powder
- 6 large eggs separated and at room temperature
- 1 teaspoon salt
- 1 1/2 cups sugar
- 1/2 cup milk at room temperature
- 2 teaspoons pure vanilla extract
- 2 cups sweetened shredded coconut
- 27 ounces coconut milk
- 28 ounces sweetened condensed milk
- 1 cup heavy cream
- 1 1/3 cups sugar
- 1/4 cup water
- 2 tablespoons light corn syrup
- 6 large egg whites at room temperature
- 1/4 teaspoon salt
- 2 cups sweetened shredded coconut toasted, See Notes

## Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 98 grams
3. Cholesterol: 140 milligrams
4. Fat: 44 grams
5. Fiber: 6 grams
6. Protein: 14 grams
7. SaturatedFat: 34 grams
8. Sodium: 520 milligrams

9. Sugar: 76 grams

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