

Banana Bread Tres Leches Cake

Yield: 7 min
Total Time: 120 min

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

Ingredients:

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup brown butter cooled
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 2 eggs separated
- 2 teaspoons vanilla extract
- 4 bananas mashed, about 1 1/4 cups
- 2/3 cup soy milk whole, 2%
- 1/2 cup light coconut milk
- 1/2 cup sweetened condensed milk
- 1/2 cup evaporated milk
- 1 1/2 cups heavy whipping cream cold
- 2 tablespoons powdered sugar
- 3 bananas firm, not too ripe, sliced
- 3 tablespoons unsalted butter
- 3 tablespoons brown sugar
- 1/4 teaspoon cinnamon
- 1 pinch salt

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 102 grams
3. Cholesterol: 155 milligrams
4. Fat: 34 grams

5. Fiber: 5 grams
 6. Protein: 13 grams
 7. SaturatedFat: 21 grams
 8. Sodium: 390 milligrams
 9. Sugar: 51 grams
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