



Fresh Mango Tres Leches

Makes one 9 by 13 cake, enough for at least 12 people

3 ¼ cups all-purpose flour
¾ cup potato starch
1 tablespoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 ½ cups cane sugar
1 stick nondairy butter, 8 tablespoons, softened
2 cups nondairy milk
2 teaspoons vanilla extract
1 teaspoon almond extract
1 teaspoon apple cider vinegar or lemon juice

Milk Mixture

1 cup sweetened condensed oat or coconut milk*
1 ¾ cups evaporated oat or coconut milk or one 12.2 oz can*
¾ cup nondairy creamer or milk

Nondairy whipped cream and 2 fresh mango, chopped to top

Warm up your oven to 350 degrees and grease and flour a 9 by 13 inch baking pan.

In the bowl of your stand mixer or a big bowl, mix together the flour, potato starch, baking powder, baking soda, salt, and cane sugar. Cut up the softened butter into clumps about the size of a nickel and mix it into the flour until it looks sort of sandy and there aren't any more big chunks of butter. In a large glass mix together the milk, vanilla extract, almond extract, and apple cider vinegar. Stir this into the flour mixture until there are no dry spots and you've got a relatively smooth batter.

Pour the batter into the prepared baking pan and stick it in the oven for about 35-45 minutes or until you can stick a toothpick into the center and it comes out clean. Let the cake cool completely before adding the milk mixture.

In a bowl or large glass, mix the condensed milk, evaporated milk, and creamer together. These are the famous three milks. Take a fork and poke holes down to the bottom of the cake every

couple inches. This will help all that flavor soak in so don't be shy. Poke or stab the fuck out of it. You could use the release. Now, pour half of the milk mixture over the cake and spread it over the top a couple times using a brush or spatula to help it absorb into the holes. This will look like a ton of milk that couldn't possibly absorb into the cake. You are wrong, trust the process. Stick this in the fridge and let it chill for at least an hour and then pour the rest of the milk mixture over. Now let this chill for a bit or up to overnight. Milk pooling at the bottom is totally ok. It's supposed to be MOIST.

Once the cake has chilled, cover the top with whipped coconut cream (like [the recipe in our first book](#)) or store bought. Slice up the mango or your favorite fruit and dollop it every couple inches. Serve chilled.

*These products are increasingly common on the baking aisle next to the dairy condensed milk or near the canned coconut milk.