

## COQUITO TRES LECHE UB

### Bread:

3 sticks softened butter

2c sugar

1 tbsp vanilla

1 tsp vanilla paste

3 eggs

1/2 tsp salt

1c evaporated milk

2c flour

\*Cream butter and sugar. Add in extract and paste and blend well. Add in one egg at a time being careful not to overmix. Add in 1/2 cup milk, followed by 1 cup flour, and repeat. Bake at 350° until knife comes out clean in the center.

Let bread cool.

### While cooling prepares Tres Leche mixture:

1/2 cup coconut milk (not cream)

2/3 cup evaporated milk

1 can condensed milk

1/2 tsp cinnamon

1/2 tsp nutmeg

Once bread has cooled, poke holes all over cake. Pour mixture over cake and refrigerate overnight (4 to 5 hrs.).

### Whipped topping:

1c heavy whipping cream

1/2 tsp nutmeg

1/2 tsp cinnamon

1 tsp vanilla

1/2 tsp coconut extract

1/2 tsp rum extract

2c powdered sugar

With electric mixer, beat cream until frothy. Add extracts. Gradually add in sugar and beat until whipped consistency.

Top cake with whipped cream and sprinkle with shredded coconut and a dusting of cinnamon (optional)

**\*Also optional: toast shredded coconut until slightly brown\***