



Lime-Coconut Tres Leches Cake

By Chef Veera Gaul, Ph.D.



Ingredients

- 1 package vanilla box cake mixture
- 1 cup (8 oz.) sour cream
- 4 eggs
- ¼ cup sugar
- 1 cup O&V [Lime oil](#) plus 1 teaspoon to grease the pan
- 1½ tablespoon lime zest (from one lime)

Tres Leches

- 1 can coconut milk (13.5 oz can)
- 1 can sweetened condensed milk (14 oz can)
- ¾ cup whole milk

For Serving

- 1 pint heavy whipping cream
- 2 tablespoons sugar
- 3 tablespoons lime zest (from two limes)
- 1 ½ cup sweetened shredded coconut

Preparation

Preheat oven to 325 F degrees. Grease a 9 x 13 baking pan with a little lime oil or an unflavored EVOO.

In a bowl mix the sour cream, eggs, sugar, oil and 1 ½ tablespoons lime zest for the cake. Add the box cake mix and combine well. Pour into the prepared pan and bake for 40-45 minutes.

While the cake bakes, mix the coconut milk, condensed milk and whole milk in a bowl. Separately spread the coconut on a baking sheet.

When the cake comes out of the oven, pop the coconut in to toast. Check and stir every 3-4 minutes – it should only take 5-7 minute in total to get golden brown.

While the cake is warm and coconut is toasting, use a toothpick to poke lots of little holes all over the cake as this is how the tres leches will be absorbed. Now pour the combination of three milks over the cake (it will look like too much, but trust me, it will be delicious). Allow the cake to cool completely.

Once the cake and the toasted coconut are completely cooled, whip the pint of cream with the sugar and lime zest until stiff peaks form. Spread the cream over the cake and sprinkle the coconut on top. You can serve at this time, or refrigerate for up to 6 days (although it won't last that long!)

Serves 18-24 slices

Active time 20 minutes Total Time: 90 minutes

Notes

* The [Lime Oil](#) adds a nice subtle citrus flavor to this cake which is hard to replace. Certainly, you can try using a high-quality unflavored EVOO and additional lime zest if you like, but the citrus flavor will be more muted.

Categories: Dessert, Indulgent, Tres Leches Cake, Lime Oil, Coconut, Condensed Milk, Easter Dessert, Make Ahead Cake, Sweet, Coconut,