



PEACH GHOSTWOOD TRES LECHES





Mothers Day is a very important day. Whether you are celebrating by having a get together or going out for brunch, enjoy your time spent together. Of course if you are cooking, these special recipes will make the day extra special.

Ingredients

- 1 cup all purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 5 eggs, room temperature
- 1 cup sugar, divided
- 1/3 cup milk
- 1/2 teaspoon vanilla
- 1 (14 ounce) can sweetened condensed milk
- 1 (12 ounce) can evaporated milk
- 3/4 cup heavy whipping cream
- 1/4 cup GHOSTWOOD
- 1/2 teaspoon cinnamon
- 4 to 5 ripe peaches, peeled and sliced (can used thawed frozen peaches)

Whipped Topping

- 2 1/2 cups heavy cream
- 1/4 cup sugar
- 2 tablespoons GHOSTWOOD

Instructions

Preheat oven to 350 degrees. Butter a 9 x 13 inch pan. Line pan with parchment paper and lightly butter that.

Mix flour, baking powder and salt together.

Separate eggs and beat egg yolks with 3/4 cup sugar on medium speed until pale and creamy, about 2 minutes. Beat in milk and vanilla.

Using a clean and dry mixing bowl with beaters, beat egg whites starting on low speed and increasing to high speed. Beat until they reach soft peaks, about 2 to 3 minutes.

With mixer on high, add 1/4 cup sugar in a steady stream to the egg whites. Continue to beat until stiff peaks form.



Working in thirds, fold in 1/3 of the flour mixture and then 1/3 of the egg whites into the egg yolk mixture using a rubber spatula. Repeat two more times.

Pour batter into the prepared pan and bake for 20 to 25 minutes. Let cool for 5 minutes. Invert cake onto a cooling rack, peel off parchment paper and let cool completely. Return cake to the baking pan.

In a medium bowl, whisk together condensed milk, evaporated milk and 3/4 cup heavy whipping cream, GHOSTWOOD and cinnamon.

Prick the cake all over with a fork and slowly pour milks over the top of the cake.

Cover with plastic wrap and refrigerate for at least 4 hours or overnight.

Cover top of cake with peach slices, saving a few for decoration.

To make whipped cream, beat heavy cream with an electric mixer at medium speed. When it begins to thicken, slowly add sugar. Continue to beat until it has firm peaks. Slowly pour GHOSTWOOD into mixing bowl and combine. Spread on top of cold cake.

ENJOY!