



# Tres Leches Crème Brûlée Cheesecake

Prep Time: 1 1/2 hrs

Cook Time: 2 hrs

Servings: 12

---

## Ingredients

### Tres Leches Cake:

- 3 eggs, separated
- 1/2 cup sugar, divided
- 1/2 teaspoon vanilla extract
- 5 tablespoons whole milk
- 1/2 cup flour
- 3/4 teaspoon baking powder
- 1/8 teaspoon salt
- 1/2 can sweetened condensed milk
- 1/2 can evaporated milk
- 1/2 cup heavy cream

### Cheesecake:

- 2 8-ounce boxes of cream cheese, softened at room temperature
- 2/3 cup sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 2 eggs
- 2/3 cup heavy cream

### Crème Brûlée:

- 4 cups heavy cream
- 2 teaspoons vanilla
- 6 eggs, divided
- 1 cup sugar, divided

### Frosting:

- 8 ounces mascarpone (or cream cheese)
- 1/2 cup sugar
- 1 cup heavy cream
- 1 teaspoon vanilla extract

---

## Directions

### Tres Leches:

- Preheat oven to 350F, and butter an 8- or 9-inch round cake pan.
- Separate eggs.
- Beat yolks and 1/4 cup sugar until pale in color and mixture no longer gritty. Whisk in vanilla extract and milk. Stir in flour, baking powder, and salt until just combined.
- In a separate bowl, beat egg whites until soft peaks form, then gradually beat in remaining sugar until stiff peaks form.
- Gently fold egg whites into the batter, and pour into pan.
- Bake for 30 minutes or until knife comes out clean.
- Cool cake on wire rack.
- While the cake cools, whisk together sweetened condensed milk, evaporated milk, and heavy cream.
- Remove cake from pan, and poke it all over with a fork. Pour milk mixture thoroughly over cake. Refrigerate.

### Cheesecake:

- Reduce oven to 325F. Grease springform pan, and wrap at least two layers of foil tightly along the bottom and outsides of the pan (as a crustless cheesecake, you need to make sure that the pan is tightly sealed).
- Cream together cream cheese, sugar, and salt until light and fluffy.
- Beat in vanilla, eggs (one by one), and heavy cream (on low speed).
- Pour cream cheese batter into prepared pan. Place springform pan into a larger pan, and pour 2 inches of hot water into the larger pan.
- Bake the cake for 45 minutes.

### Crème Brûlée:

- While cheesecake bakes, pour cream and vanilla into a sauce pan, and heat until just shy of boiling.
- Meanwhile, beat together egg yolks and 1/2 cup sugar until no longer gritty.
- Whisking constantly, slowly pour hot cream into egg mixture until well mixed.
- Pour cream mixture over cheesecake. Don't worry if it breaks through the cheesecake (in fact, you want it to).
- Put cheesecake back in the oven for 45 to 50 minutes. The cheesecake should jiggle a bit when you shake it.
- Cool the cake completely.

### Assembly:

- Once all cakes are cooled, turn cheesecake upside down on top of tres leches cake. Remove springform pan (crème brûlée layer will have sunk to the bottom and now be on top).
- Sprinkle remaining 1/2 cup of sugar over top of crème brûlée, and melt the sugar with a torch (or broil in an oven for a few minutes) until top is golden brown with a hard sugar layer.
- In bowl, cream mascarpone and sugar until fluffy, then beat in vanilla and heavy cream until mixture becomes fluffy. Spread frosting around the sides (not top) of cake.
- Serve, and enjoy!