

Sweet Potato Rum Tres Leches - The Creamy, Boozy Dessert You Need

Sweet Potato Rum Tres Leches



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cake:

1 cup mashed sweet potatoes (about 1 medium sweet potato)

1 cup all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup vegetable oil

3 large eggs

1 teaspoon vanilla extract

$\frac{1}{2}$ cup milk

For the Milk Soak:

$\frac{1}{2}$ cup sweetened condensed milk

$\frac{1}{2}$ cup evaporated milk

$\frac{1}{4}$ cup dark rum

For Topping:

Whipped cream

Ground cinnamon (for garnish)

DIRECTIONS

1. Step 1: Bake the Cake: Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt.
3. In a large bowl, beat sugar, oil, and eggs until fluffy. Mix in vanilla and mashed sweet potato.
4. Gradually add the dry ingredients, alternating with the milk, until fully incorporated.
5. Pour the batter into the pan and smooth the top.
6. Bake for 25-30 minutes, or until a toothpick comes out clean.
7. Step 2: Soak with Milk Mixture: In a bowl, stir together condensed milk, evaporated milk, and rum.
8. Let the cake cool for 10 minutes. Then poke holes all over the top with a fork.
9. Slowly pour the milk mixture over the warm cake, letting it soak in evenly.
10. Cool completely, then refrigerate for at least 2 hours or overnight.
11. Step 3: Top and Serve: Before serving, spread whipped cream over the chilled cake.
12. Garnish with a sprinkle of cinnamon.
13. Slice, serve, and enjoy the magic.

TIPS FOR SUCCESS

Poke lots of holes so the milk really soaks in.

Chill thoroughly for the best texture and flavor.

Use a deep baking dish to avoid milk overflow.

Make a day ahead-it tastes even better after resting.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-potato-rum-tres-leches-the-creamy-boozy-dessert-you-need/>