

Foodnity Recipes

No Bake Chai Tres Leches Cake

15 min Prep time	**15 min** Total time	**8** Servings
Easy Difficulty	**Latin-American Fusion** Cuisine	

Ingredients

Crust

- [ ] 1 ½ cups digestive biscuits, crushed
- [ ] 4 tbsp unsalted butter, melted

Milk Mixture

- [ ] 1 cup whole milk
- [ ] ½ cup evaporated milk
- [ ] ½ cup sweetened condensed milk
- [ ] 2 tsp chai spice blend
- [ ] 1 tbsp freshly squeezed lemon juice

Topping

- [ ] 1 cup heavy cream, whipped to soft peaks
- [ ] ¼ tsp ground cinnamon for garnish
- [ ] Optional: a drizzle of honey

Instructions

1. Combine crushed biscuits and melted butter in a bowl; press the mixture firmly into the bottom of a 9-inch springform pan, creating an even layer.
2. In a saucepan, warm the whole milk, evaporated milk, and condensed milk over low heat; stir in chai spices until the scent of cinnamon and cardamom fills the kitchen.
3. Remove from heat, add lemon juice, and let the mixture cool slightly; then pour it gently over the biscuit crust, allowing it to soak slowly.
4. Cover the pan and refrigerate for at least two hours, or until the milk has fully absorbed.
5. Spread the whipped cream over the set cake, sprinkle with cinnamon, and drizzle honey if desired. Slice and serve chilled.

Nutrition per serving

340 kcal	5 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust seems dry, add a splash more melted butter.
- For extra spice depth, toast the chai blend for 30 seconds before adding to the milk.
- Adjust sweetness by using light condensed milk.