



Nestlé®
La Lechera®

Cookbook





Welcome to the latest La Lechera Recipe eBook!

As the #1 Sweetened Condensed Milk in the world*, the only thing richer than our delicious milk, is our rich history of producing delicious La Lechera products for over a century.

We are delighted to present our collection of delicious recipes that showcase the superior quality of La Lechera. As a trusted staple in kitchens for generations of Hispanic Households, we invite you to incorporate these culinary creations into your seasonal menu. From mouthwatering breakfast delights, delicious drinks, and irresistible treats, we hope you savor these dishes as much as we do.

With La Lechera and its sweet and creamy goodness, you can be confident that your favorite recipes will always be special.

*Source Euromonitor International Limited, Dairy Products and Alternatives 2024 Ed.: RSP; all retail channels, 2023 data. Sweetened Condensed Milk defined as Condensed Milk

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Recipes and more at [LaLechera.com](https://www.LaLechera.com)



Chapter One

Sweetened Condensed Milk

Iced Coffee



Try this refreshingly bold treat topped with whipped cream for an afternoon pick-me-up.



Ingredients

- 8 oz espresso cold brew
- Handful of ice cubes
- 2 tablespoons NESTLÉ® LA LECHERA Sweetened Condensed Milk
- 2 tablespoons whipped cream
- Cinnamon

Make It

Fill glass up with ice

Pour espresso cold brew

Pour in 2 tablespoons NESTLÉ® LA LECHERA Sweetened Condensed Milk

Fill top with whipped cream and cinnamon

Enjoy!

French Toast with Cinnamon Sauce



Easy & indulgent, this recipe is a perfect addition to weekend brunch.



Ingredients

- 1 cup NESTLÉ® LA LECHERA Sweetened Condensed Milk, divided
- 2 large eggs
- 1/4 cup milk
- 3/4 teaspoon ground cinnamon, divided
- 7 slices whole-wheat bread
- 2 to 3 tablespoons vegetable oil
- 1 can (7.6 fluid ounces) NESTLÉ® MEDIA CREMA
- Sliced fresh fruit and/or berries

Make It

Whisk 1/3 cup sweetened condensed milk, eggs, milk and 1/2 teaspoon cinnamon in medium bowl.

Heat oil in large, nonstick skillet over medium heat. Dip bread into sweetened condensed milk mixture to coat evenly. Cook bread on each side for 1 to 2 minutes or until lightly browned.

Combine MEDIA CREMA, remaining 2/3 cup sweetened condensed milk and remaining 1/4 teaspoon cinnamon in small saucepan. Cook over medium heat, stirring occasionally, until mixture is heated through.

Serve French toast with warm cinnamon sauce and fruit.

Lemon Blueberry Pancakes



The lemon-berry combo adds an elevated twist to an otherwise classic breakfast.



Ingredients

- 2 cups all-purpose flour
- ¼ cup granulated sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 3/4 cups milk
- 1/4 cup fresh lemon juice
- 1 large egg
- 1/2 cup oil (canola or vegetable)
- 1 teaspoon vanilla extract (or lemon extract)
- 1-2 tablespoons lemon zest (more if you desire)
- NESTLÉ® LA LECHERA Sweetened Condensed Milk, drizzled on top
- Blueberries to top as desired

Make It

In a mixing bowl, whisk together flour, granulated sugar, baking powder, and salt. Set aside.

In another mixing bowl, whisk together milk, lemon juice, egg, oil, and vanilla until incorporated. Stir in the lemon zest.

Stir the wet ingredients into the dry ingredients. Whisk just until combined.

Preheat a non-stick skillet at medium-high heat. Spray with non-stick cooking spray or coat with butter.

Pour 1/4 cup batter onto the buttered griddle or skillet and cook until bubbles begin to appear on the surface. Carefully flip and cook the opposite side until golden brown. Adjust and lower the heat if pancakes begin to burn.

Serve warm, covered with warm blueberries and NESTLÉ® LA LECHERA Condensed milk.

Apple Pie Roses



We've added our spin to this holiday classic for the ultimate crowd-pleasing dessert.



Ingredients

- 1 cup water
- 1/2 lemon, juiced
- 2 medium red apples (such as Gala), cored, halved and sliced to 1/8-inch thickness
- 1 (8.7 ounces) puff pastry sheet
- 2 tablespoons NESTLÉ® LA LECHERA Sweetened Condensed Milk
- 1 teaspoon water, mixed into NESTLÉ® LA LECHERA Sweetened Condensed Milk

Make It

Preheat oven to 400° F. Grease a standard muffin tin.

Mix water and lemon juice in a medium bowl. Add apple slices. Microwave for 2 to 3 minutes or until softened. Drain.

Roll out puff pastry sheet on a floured surface to a 12 x 13-inch rectangle. Cut into six 2-inch-wide strips.

Brush 1 strip with sweetened condensed milk mixture. Place apple slices (about 7-9 slices) peel side pointing up, length-wise on the strip, about 1/4-inch above the edge of the dough and slightly overlapping.

Beginning on one end, roll the dough to form a rose-shaped pastry. Place in prepared muffin tin and push down gently to ensure it is upright. Repeat with remaining strips of dough. Brush remaining sweetened condensed milk mixture gently over tops of apples.

Bake for 40 to 45 minutes or until pastries are golden. Dust with powdered sugar, if desired.

Monster Cake Pops



Scary sweet & fun to eat, these are a festive addition to any Halloween spread.



Ingredients

- 1 (8 ounces) pound cake, crumbled
- 1/4 cup NESTLÉ® LA LECHERA Sweetened Condensed Milk
- 14 wooden craft sticks
- 8 ounces dark chocolate, melted
- 7 ounces white chocolate, melted
- 1/4 cup chocolate sprinkles

Make It

Mix crumbled cake with sweetened condensed milk until fully mixed; form mixture into small balls. Dip craft sticks into dark chocolate and insert into balls to make pops. Refrigerate for 15 minutes.

Separate white chocolate into batches and use gel food coloring to color. Cover cake pops with dark chocolate; top with the chocolate sprinkles. Use colored white chocolate to decorate cake pops. Place on a tray lined with waxed paper and let dry.

Sweet Potato Pie



Flakey and decadent, guests and loved ones are sure to enjoy this delicious tart.



Ingredients

- 2 cups hot cooked sweet potatoes, skins removed, mashed
- 2 tablespoons butter
- 3 large eggs
- 1 teaspoon grated orange peel
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon pumpkin pie spice
- 1/4 teaspoon salt
- 14 ounces NESTLÉ® LA LECHERA Sweetened Condensed Milk
- 1 unbaked 9-inch pie crust
- Whipped cream (optional)

Make It

Preheat oven to 425° F.

Beat sweet potatoes and butter in large mixer bowl until smooth. Add eggs, grated orange peel, vanilla extract, cinnamon, pumpkin pie spice and salt; beat until smooth. Gradually beat in sweetened condensed milk. Pour into unbaked pie crust.

Bake for 10 minutes; reduce oven temperature to 350°F. Bake for an additional 40 to 45 minutes or until set. Cool for 2 hours; refrigerate until ready to serve. Cut into wedges; serve with whipped cream and a dusting of ground cinnamon, if desired.



Chapter Two

Dulce De Leche

Dulce De Leche Cinnamon Rolls



Ooey, gooey, unbelievably delicious & perfect for any occasion.



Ingredients

- 1 (1 pound) frozen white or wheat yeast bread dough, thawed
- 1/3 to 1/2 cup NESTLÉ® LA LECHERA Dulce de Leche, warmed
- 1 teaspoon ground cinnamon
- 1/3 to 1/2 cup chopped toasted pecans
- 1 1/2 tablespoons cold unsalted butter, cut into small pieces
- Pinch of salt
- 3/4 cup powdered sugar
- 2 tablespoons Coffee mate® natural bliss® Cinnamon Cream Flavor All-Natural Coffee Creamer
- 1/2 teaspoon freshly grated lime peel (optional)

Make It

Roll bread loaf into a 10 x 14-inch rectangle on lightly floured surface. Spread warm dulce de leche over dough to within 1 inch from edge. Dust with cinnamon. Sprinkle with pecans, butter and salt.

From the 14-inch side of dough, roll up dough tightly, forming a log. Seal edges with water. Cut log evenly into 12 pieces. Place cut-side-up into greased 9-inch-round cake pan or greased muffin cups.

Bake at 350° F for 25 to 30 minutes for 9-inch pan or 15 to 20 minutes for muffin tin until golden brown.

Whisk together powdered sugar, Coffee mate natural bliss Creamer and grated lime peel in small bowl. Drizzle over rolls. Serve warm.

Dulce de Leche Banana Bread



Two classic treats come together for the ultimate sweet bread recipe.



Ingredients

- 1/4 cup NESTLÉ® LA LECHERA Dulce de Leche
- 1 box (14 ounces) banana bread and muffin mix
- 3/4 cup water
- 1/4 cup vegetable oil
- 2 large eggs
- Nonstick cooking spray

Make It

Heat dulce de leche.

Prepare bread mix batter according to package directions, using water, oil and eggs. Spoon $\frac{3}{4}$ of the batter into 8- or 9-inch loaf pan sprayed with nonstick cooking spray.

Spoon dulce de leche down the center. Top with remaining batter.

Bake according to package directions. Cool completely.

No-Bake Dulce de Leche Cheesecake



Smooth, creamy, and oh-so-easy, this is your go-to cheesecake recipe.



Ingredients

- 1 envelope (7 grams) unflavored gelatin
- 1/2 cup hot water
- 1 package (8 ounces) cream cheese, at room temperature
- 13.4 ounces NESTLÉ® LA LECHERA Dulce de Leche
- 2 teaspoons vanilla extract
- 1 cup whipping cream and 1 tablespoon granulated sugar, whipped until soft peaks form
- 1 prepared 10-inch (9 ounces) graham cracker crust

Make It

Mix gelatin and hot water in small bowl until gelatin is dissolved; set aside.

Beat cream cheese and dulce de leche in large mixer bowl until creamy. Stir in gelatin mixture and vanilla extract. Fold in whipped cream. Pour into graham cracker crust. Refrigerate for at least 3 hours or until set. Serve drizzled with NESTLÉ® LA LECHERA Dulce de Leche.

Hot Horchata



Celebrate and relax with loved ones while enjoying this comforting favorite.



Ingredients

- 3 cups fat free milk
- 1/3 cup NESTLÉ® LA LECHERA Dulce de Leche
- 1/4 cup NESTLÉ® TOLL HOUSE® Premier White Morsels
- 2 teaspoons ground cinnamon (optional)

Make It

Heat milk, dulce de leche and morsels in a medium saucepan over medium heat. Cook, whisking vigorously, for about 5 minutes or until hot and frothy. Serve dusted with ground cinnamon, if desired.



Chapter Three

La Lechera

Squeezes

Cappuccino Pancakes



These fluffy favorites are a decadent way to start the day.



Ingredients

- 3/4 cup NESTLÉ® CARNATION® Evaporated Milk
- 1 large egg
- 4 tablespoons NESCAFÉ® CLÁSICO™ 100% Pure Instant Coffee Granules, divided
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract
- 1 cup pancake flour
- 2 tablespoons butter
- 2 cups whipping cream
- 2/3 cup NESTLÉ® LA LECHERA Sweetened Condensed Milk
- 1 teaspoon ground cinnamon
- NESTLÉ® LA LECHERA Sweetened Condensed Milk (squeezable bottle)

Make It

Mix evaporated milk, egg, 2 tablespoons coffee granules, 2 tablespoons melted butter, vanilla extract and pancake flour.

Heat a frying pan over medium heat; add a little butter to melt. Use a ladle to pour small amounts of batter to make pancakes; cook on both sides.

Dissolve remaining 2 tablespoons coffee granules in 3 tablespoons whipping cream. Beat the rest of the whipping cream until it doubles in volume. Add sweetened condensed milk. Divide the mixture into 2 equal parts. To one part, add the coffee mixture and fold in gently. Serve pancakes decorated with both creams, cinnamon and a little sweetened condensed milk drizzle.

Dalgona Coffee with Dulce de Leche



The best of both worlds come together for a delicious morning mug.



Ingredients

- 4 tablespoons warm water
- 4 tablespoons NESCAFÉ® CLÁSICO™ 100% Pure Instant Coffee Granules
- 4 tablespoons NESTLÉ® LA LECHERA Dulce de Leche (squeezable bottle), divided
- 1 cup ice cubes
- 1 can (12 fluid ounces) NESTLÉ® CARNATION® Evaporated Milk

Make It

Mix water, coffee granules and 2 tablespoons NESTLÉ® LA LECHERA Dulce de Leche; beat until foamy.

Cover the sides of 2 glasses with remaining Dulce de Leche. Divide ice and evaporated milk between the glasses; top with coffee mixture.



For more recipes visit [LaLechera.com](https://www.LaLechera.com)