

Tres Leches Cake (Desserts)

Prep: 30 mins. Cook: 25 mins. Chill: 2 hr. Serves: 12

Ingredients

For the Cake

- 2 c. all-purpose flour
- $\frac{3}{4}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 5 eggs, yolks separated at room temperature
- 1 $\frac{1}{4}$ c. granulated sugar
- $\frac{1}{2}$ c. whole milk
- 2 tsp. vanilla extract

For the Soaking Syrup

- 1 (14 oz) can sweetened condensed milk
- 1 (12-oz.) evaporated milk
- $\frac{2}{3}$ c. whole milk

For the Whipped Frosting

- 2 c. heavy cream
- $\frac{1}{3}$ c. powdered sugar
- 2 tsp. vanilla extract

Fresh Garnish

- Fresh strawberries
- Ground cinnamon



Instructions

For the Cake

1. Preheat the oven to 350 degrees. Grease a 13x9 inch baking pan with cooking spray.
2. In a large bowl, whisk the all-purpose flour, baking powder and salt.
3. In another bowl, beat the egg whites on high speed until foamy (about 1 minutes), then gradually add in $\frac{1}{4}$ **cup of sugar** and continue beating until the soft peaks form (about 3 minutes).
4. In a large mixing bowl using a hand mixer, beat the egg yolks, vanilla extract and **1 cup of sugar** on medium speed until light in color and fluffy (about 1 min.).
5. Add in the whole milk and mix until combined, then pour mixture into the dry ingredients and mix until combined.
6. Using a spatula, fold $\frac{1}{2}$ of the egg whites into the batter, then fold in the remaining egg whites until fully combined and no white streaks remain.
7. Pour the cake batter into the baking pan.
8. **Bake for 20-25 minutes** or until a toothpick inserted in the center comes out clean.
9. Allow cake to cool.

Tres Leches Cake cont.

For the Soaking Syrup

1. In a large mixing bowl, whisk together the sweetened condensed milk, evaporated milk, and whole milk until fully combined. **Remove ½ cup of the filling, cover it with plastic wrap and refrigerate.**
2. Using a fork or skewer, poke holes all over the cake.
3. Gently pour the remaining syrup over the cake, ensuring that the syrup seeps down into the cake.
4. Cover the cake tightly and refrigerate for at least 2 hrs.

For the Whipped Frosting

1. Using a standing mixer or hand mixer with the whisk attachment, add in the heavy whipping cream, powdered sugar, and vanilla extract.
2. Mix on low speed, then gradually increase the speed to medium-high until stiff peaks form.

Assemble the Cake

1. Remove the cake from the refrigerator and spread the whipped cream over the entire cake.
 2. Top with fresh strawberries and/or dust with cinnamon.
- Slice and serve with remaining syrup if desired and enjoy!