

Tres Leches Cake

Makes one 9" x 13" cake



Ingredients

Cake Batter:

- 1 cup all-purpose flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon kosher salt
- 5 large eggs, separated
- 1 cup sugar, divided
- ⅓ cup milk
- 1 teaspoon pure vanilla extract

Tres Leches Mixture:

- ¼ cup heavy cream
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) can evaporated milk

Topping:

- 1 pint heavy whipping cream
- 2 tablespoons confectioners' sugar
- Shaved chocolate or ground cinnamon or Maraschino cherries for decoration

Steps

1. Preheat oven to 350°F. Grease and flour a 9" by 13" pan.
2. **To make the batter:** Sift the flour, baking powder and salt over a large bowl.
3. Separate the eggs. Place the egg yolks in the bowl of an electric mixer. Add ¾ cup sugar and beat on high speed until the yolks are pale yellow. This will take at least 5 minutes. Stir in the milk and vanilla extract.
4. Add the egg mixture (scraping the bowl well) to the flour mixture and stir until just combined. Do not overmix.
5. In the same bowl that the eggs/sugar was in, beat the egg whites on high speed until soft peaks form. With the mixer on, pour in the rest of the sugar (¼ cup) and beat until the egg whites are stiff. Fold the egg white mixture into the batter gently until just combined. You do not want to deflate the egg whites. Pour the batter into the prepared pan spreading out the mixture so that it's even on top. Bake for 35 - 45 minutes or until a toothpick inserted in the center comes out clean or with dry crumbs. Let cake cool.
6. **To make the tres leches:** combine the heavy cream, sweetened condensed milk and evaporated milk in a large pitcher. Poke holes throughout the cooled cake with a fork or skewer. Pour the tres leches over the cake. Cover cake with plastic wrap and refrigerate for 3 - 4 hours.
7. **To make the topping:** by whipping together (in a stand mixer or hand beaters) whip cream, sugar and vanilla extract until medium-size peaks form.
8. Run a knife around the edges of the cake. Place a large platter or serving plate on top that is larger than the cake and carefully invert the cake pan to release the soaked cake. Spread the whipped cream evenly over the sides and top of the cake. Decorate with chocolate shavings, or cinnamon or Maraschino cherries. Refrigerate until ready to serve.