Tres Leches Cake

Cake

Ingredients:

1 cup all-purpose Flour
1½ tsp Baking Powder
¼ tsp Salt
5 large Eggs – separated
1 cup granulated Sugar
⅓ cup whole Milk
1 tsp Vanilla extract

Directions:

Preheat oven to 350⁰.
In a medium bowl combine flour, baking powder, and salt.
Separate eggs into two other mixing bowls.
Add ¾ cup sugar to the bowl with egg yolks and mix on high speed until yolks are pale yellow, add ⅓ cup milk and vanilla and stir to combine.
Pour the egg yolk mixture over the flour mixture and stir gently just until combined (don't over-mix).
Use electric beaters to beat the egg whites on high speed. As they begin to whip into stiff peaks, gradually mix the remaining ¼ cup of sugar.
Fold the stiffly beaten egg whites into the batter gently, scraping the bottom and sides of the bowl until combined.
Pour batter into ungreased pan and smooth it into an even layer.
Bake for 25 – 35 minutes, or until a toothpick inserted in the center of the cake comes out clean. Remove from oven and allow cake to cool completely.

Milk Mixture

Ingredients:

1 (12 oz) can evaporated Milk
1 (14 oz) can sweetened condensed Milk
¼ cup whole Milk

Directions:

Combine the evaporated milk, sweetened condensed milk, and whole milk in a small bowl.
Once the cake has cooled use a fork to poke holes all over the top of the cake.
Slowly pour the milk mixture over the top of the cake making sure to pour near the edges and all around.
Refrigerate the cake for at least one hour or overnight to allow it to soak up the milk.

Whipped Topping

Directions:

1 pint heavy Whipping Cream
3 tbsp powdered Sugar
½ tsp Vanilla extract
Ground Cinnamon for topping

Directions:

In the meantime, whip the heavy cream, sugar, vanilla until stiff peaks.
Smooth over the top of the cake.
Sprinkle cinnamon on the top.
Serve with fresh sliced strawberries if desired.