

Tres Leches Cake

(makes two 8/9 inch rounds or one 9x13)

CAKE INGREDIENTS

- 1 cup all purpose flour
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 5 eggs, separated
- 1 cup of sugar, divided 3/4 cups and 1/4 cups
- 1/3 cups of whole milk
- 1 tsp of vanilla

MILK FOR SOAKING

- 12 ounce can evaporated milk
- 14 ounce can of sweetened condensed milk
- 1/4 cups of heavy cream
- 2 tsp cinnamon

TOPPING:

- 4 cups of heavy cream
- 1 cup powdered sugar
- 2 tsp vanilla
- 2 tsp meringue powder (for stabilization)
- whole berries (washed, de-stemmed, and dried)

DIRECTIONS:

1. Preheat your oven for 325°F. Spray two(2) 8 inch springform pans with cooking oil and then line the bottoms with parchment. Alternately, this will make one (1) 9x13.
2. Combine flour, baking powder, and salt in a bowl and set aside.
3. With a hand/stand mixer, beat the eggs white on high speed. When they start to fluff up, slowly add in 1/4 cups of sugar. Beat to stiff peaks.
4. Using a whisk, bring together the egg yolks with the 3/4 cup of sugar and whisk until pale in color. Add milk and vanilla and beat another couple moments.

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5. Sprinkle small amounts of the flour mixture over the top of the egg yolk mixture, folding together as you add (do not overmix!). Fold only until all the dry ingredients are incorporated.
6. Add the stiff egg whites and fold together until you see no more streaks of yellow or white and the batter is one color.
7. Pour evenly into prepared pans. Bake in a preheated oven for 20-35 minutes or until a toothpick comes out clean.
8. Allow the cakes to cool completely then poke holes all over the top of the cakes.
9. Mix together the evaporated milk, sweetened condensed milk, heavy cream, and cinnamon (as best you can). Pour over the top of your cakes making sure it goes into all the holes.
10. Refrigerate the cake at least an hour (up to overnight) to allow the cake to soak up the milk.
11. Once the cakes are soaked. Use the stand/hand mixer, whip the heavy cream for 30-60 seconds before adding in the powdered sugar, vanilla, and meringue powder. Continue beating until you have achieved stiff peaks.
12. Release one of the cakes from the springform pan and place onto your serving tray.

(OPTIONAL: Place a piece of acetate around the cake taping the edge so it stays in place)

13. Using half the whipped topping, cover the top of your cake, careful not to get it on the edges of the cake, only the top (if not using acetate)..
14. Nestle your strawberries into the cream. They will help support your cake.
15. Pipe remaining cream in between each of the berries, then use an offset palette knife to level it out.
16. Carefully invert the second cake and place it evenly on the top.
17. Decorate the top with fresh uncut strawberries and a little cream if desired.