



This cake is amazing! Imagine dipping a vanilla cake in a mixture of condensed milk, evaporated milk and regular milk. That's what the tres leches cake is all about 🥰🥰🥰

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Shopping List 🛒

1 1/2 cup of flour

1 tsp baking powder

A pinch of salt

1/2 cup of butter

1 cup of sugar

4 eggs

1 tsp of vanilla

300 ml of condensed milk

354 ml of evaporated milk

1 cup of milk

237 ml whipping cream (I made a homemade whipped cream but you can definitely use a store bought one)

1 Combine the dry ingredients together.

2 Mix the butter and sugar together and gradually add in the eggs and vanilla essence.

3 Fold in the dry ingredients and bake the cake for 20 mins at 350 F

4 Combine the whole milk, condensed milk and evaporated milk together.

5 Make some holes in the cake and pour in the milk mixture all over the cake.

6 Make some homemade whipped cream or use some store-bought whipped cream and spread it over the top of the cake. 🍓 You can place the cake in the fridge until you're ready to eat it.

Instruction:

INSTRUCTIONS

1. Place oven rack in center of oven and preheat to 350 degrees.
2. Butter bottom and sides of a 9×13-inch Pyrex dish, line bottom with parchment paper, and lightly butter parchment paper.
3. In a medium bowl, whisk together flour, baking powder, and salt.
4. Separate the eggs. Place the egg whites in a medium bowl and the yolks in a large bowl.
5. Using an electric mixer, beat the egg yolks and 3/4 cup sugar at medium speed until pale and creamy, about 2 minutes. Add milk and 3/4 teaspoon vanilla and beat until combined.
6. Clean and dry the beaters and beat the egg whites on high until they form soft peaks, 2 to 3 minutes. Add remaining 1/4 cup sugar in a slow stream and continue to beat on high until they reach firm peaks.
7. Whisk 1/3 of dry ingredients into yolk mixture until well combined. Gently fold in 1/3 of egg whites using a rubber spatula. Alternating, fold in remaining dry ingredients and egg whites in two more batches.
8. Pour batter into prepared pan and bake for 20 to 25 minutes, or until toothpick inserted in center comes out clean. Let pan cool on a rack or 10 minutes and then invert cake onto rack and remove parchment paper. Let cool completely and then return cake to baking dish.
9. In a medium saucepan, combine condensed milk, evaporated milk, heavy cream, and pinch of salt. Stir to mix and cook over medium-low heat, while stirring, until it begins to bubble around edges, about 3 to 5 minutes. Remove from heat.
10. Using a toothpick, poke holes in cake at 1/2-inch intervals. Slowly pour milk mixture over cake, starting at edges. Cover with plastic wrap and refrigerate for 2 to 24 hours.
11. In a large bowl, beat heavy cream on medium speed. Add sugar and vanilla when it begins to thicken. Continue to beat until cream forms firm peaks, about 3 to 4 minutes. Be careful not to overbeat.
12. Spread cream over top of cake. Combine strawberries and 1 teaspoon sugar and spread evenly on top of cake.

NOTES

If you don't have unbleached flour, you can use regular all-purpose flour (bleached).

NUTRITION

Calories: 352kcal