

Tres Leches Cake

Tres leches cake combines 3 types of milk that soak into the cake making it extra moist. It is topped with sweet whipped cream.

Ingredients

For the Cake

- ½ c (115 g) unsalted butter
- 1 c (200 g) white sugar
- 5 ea eggs
- ½ tsp vanilla extract
- 1 ½ c (180 g) all-purpose flour
- 1 tsp baking powder

For the Milk Mixture

- 2 c (480 ml) whole milk
- 1 can (14 oz) sweetened condensed milk
- 1 can (12 fl oz) evaporated milk

For the Whipped Cream Topping

- 1 ½ c (360 ml) heavy whipping cream
- 1 c (200 g) white sugar
- 1 tsp vanilla extract

Instructions

Making the Cake

1. Preheat oven to 350 °F (175 °C).
2. Grease and flour a 9×13” baking pan.
3. Sift flour and baking powder together; set aside.
4. Beat sugar and butter with an electric mixer until light and fluffy.
5. Add eggs and vanilla; beat well.
6. Add flour mixture, mixing until well blended.
7. Pour batter into the prepared pan.
8. Bake until a toothpick inserted into the center comes out clean, about 30 minutes.
9. Pierce cake all over with a fork; let cool to room temperature.

Preparing the Milk Mixture

1. Mix whole milk, condensed milk, and evaporated milk in a bowl.
2. Pour milk mixture over the cooled cake and allow to soak in.

Making the Whipped Cream Topping

1. Whip cream, remaining sugar, and vanilla until thick.
2. Spread whipped cream over the cake.
3. Refrigerate until serving.