# Tres Leches (Milk Cake)

This delicious tres leches cake recipe combines 3 types of milk that soak into the cake making it extra moist. It's topped with sweet whipped cream.

## Ingredients

- 1.5 cups all-purpose flour
- 1 teaspoon baking powder
- 0.5 cup unsalted butter
- 1 cup white sugar
- 5 eggs
- 0.5 teaspoon vanilla extract
- 2 cups whole milk
- 1 (14 ounce) can sweetened condensed milk
- 1 (12 fluid ounce) can evaporated milk
- 1.5 cups heavy whipping cream
- 1 cup white sugar
- 1 teaspoon vanilla extract

## Instructions

1. Gather the ingredients.

2. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking pan.

3. Sift flour and baking powder together; set aside.

4. Beat sugar and butter together in a large bowl with an electric mixer until light and fluffy. Add eggs and vanilla; beat well. Add flour mixture, about 1/2 cup at a time, mixing until well blended.

5. Pour batter into the prepared pan.

6. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Pierce cake all over with a fork; let cool to room temperature.

7. Mix whole milk, condensed milk, and evaporated milk together in a bowl.

8. Pour the whole milk, condensed milk, and evaporated milk mixture over the top of the cooled cake and allow to soak in.

9. Whip cream, remaining 1 cup of sugar, and 1 teaspoon vanilla in a chilled glass or metal bowl with an electric mixer until thick.

10. Spread over the top of the filling.

11. Keep cake refrigerated until serving. Enjoy!