Recipes

You need to add 17 things to this document. (Make sure to number them just as I did in the example.) It may be helpful to copy and paste this list and then fill it in as you go along. All image names must start with your location, e.g yellowstone\_sunset.jpg unless you are using a link from the internet.

1. Tres Leches Cake
2. **Origin**: Latin America
3. **Source**: https://www.allrecipes.com/recipe/7399/tres-leches-milk-cake/
4. **Category**: Dessert
5. 
6. https://images.app.goo.gl/hv1tTphVJqH5aKpK8
7. This cake is a staple at any Latin birthday or celebration. While I haven’t learned exactly how to make it, if you ask any aunt or mother they’ll typically know how to make it and have their own secrets and tips to make it the “best way.” The cake is typically very moist and is best eaten wet.
8. **Recipe Ingredients – Just write Recipe Ingredients**
   1. 1 ½ cups all-purpose flour
   2. 1 teaspoon baking powder
   3. ½ cup unsalted butter
   4. 1 cup white sugar
   5. 5 eggs
   6. ½ teaspoon vanilla extract
   7. 2 cups whole milk
   8. 1 (14 ounce) can sweetened condensed milk
   9. 1 (12 fluid ounce) can evaporated milk
   10. 1 ½ cups heavy whipping cream
   11. 1 cup white sugar
   12. 1 teaspoon vanilla extract
9. **Recipe Steps – Just write Recipe Steps**
   1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking pan.
   2. Sift flour and baking powder together; set aside.
   3. 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. Pour batter into the prepared pan.
   4. 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.
   5. Mix whole milk, condensed milk, and evaporated milk together in a bowl; pour over the top of the cooled cake and allow to soak in.
   6. Whip cream, remaining 1 cup of sugar, and 1 teaspoon vanilla in a chilled glass or metal bowl with an electric mixer until thick. Spread over the top of the filling. Keep cake refrigerated until serving.
10. **Additional Food images**
11. https://images.app.goo.gl/Ro1zX7G1WwHNPV8b7
12. Slice of cake with strawberry on top
13. https://images.app.goo.gl/srw6BWFFvoUyoh5F7
14. Slice of cake with fruit on top
15. https://images.app.goo.gl/eN6MvCeeibKtvoHu5
16. Extra moist cake, with brown cinnamon on top
17. Marcelo Lopez