



## Tres Leche Cake

### Ingredients

- 1 1/2 cups flour
- 1 t baking powder
- 1/4 t baking soda
- 5 large eggs , separated
- 1/2 cup unsalted butter
- 1 cup sugar
- 1 t vanilla extract
- 1/3 cup whole milk
- 1/2 cup heavy cream
- 14 ounces sweetened condensed milk
- 12 ounces evaporated milk
- 4 cups Whipped Cream
- 1/4 t ground cinnamon

### Directions

- Preheat oven to 350 degrees and spray a pan with baking spray or butter and flour it.
- Sift flour, baking powder and baking soda.
- In a stand mixer whip 5 egg whites til stiff peaks form.
- Remove the egg whites to a large bowl and add the butter and sugar to your stand mixer on medium speed until light and fluffy, about 1-2 minutes.
- Add in the egg yolks one at a time, then add in the vanilla and milk.
- Add in the flour mixture until just barely combined, then fold into the egg white mixture gently.
- Pour into the baking pan and bake for 30-35 minutes.
- While the cake is baking whisk together the heavy cream, condensed milk and evaporated milk.
- Remove from the oven, pierce all over with a fork and pour the milk mixture over the cake, then cover and chill for at least 3-4 hours.
- Top with whipped cream and sift ground cinnamon on top before serving.