

# Tres Leches Cake

Amount	Measure	Ingredient - Preparation Method
		Milk mixture
14	ounces	sweetened condensed milk
12	ounces	evaporated milk
1	cup	heavy cream
1	teaspoon	vanilla extract
		Cake
2	cups	all-purpose flour
2	teaspoons	baking powder
1	teaspoon	salt
1/2	teaspoon	ground cinnamon
8	tablespoons	unsalted butter
1	cup	whole milk
4	large	egg - room temp
2	cups	sugar
2	teaspoons	vanilla extract
		Topping
1	cup	heavy cream
3	tablespoons	corn syrup
1	teaspoon	vanilla extract

Pour condensed milk into a 9" pie plate, cover with foil and set in a roasting pan. Add boiling water to half height of plate and bake in oven at 425 for 35 to 40 minutes. Whisk in evaporated milk, cream and vanilla and let cool.

Adjust oven rack to middle position and preheat oven to 325. Grease and flour a 13x9 pan. Whisk flour, baking powder, salt, and cinnamon in bowl. Heat butter and milk in small saucepan until melted and set aside.

Using stand mixer with whisk, whip eggs on medium speed until foamy, about 30 seconds. Slowly add sugar and continue until fully incorporated, 5 to 10 seconds. Increase speed to med-high and whip until thick and glossy, 5-7 minutes. Reduce speed to low, add milk mixture and vanilla and mix until combined, about 15 seconds. Add flour mixture in 3 additions, scraping down after each. Transfer to pan and cook for 30-35 minutes, rotating halfway through. Cool on rack for 10 minutes.

Using skewer, poke holes at 1/2" intervals in top of cake. Slowly pour milk mixture over cake. Let sit at room temperature for 15 minutes, then refrigerate for 3-24 hours.

30 minutes before serving, remove cake from fridge. Using stand mixer with whisk, whip cream, corn syrup and vanilla on med-low speed until foamy, about 1 minute. Increase speed to high until soft peaks form, 1-3 minutes. Frost cake and serve.