Tres Leches Cake

Yield: 12 servings

Prep Time: 0:30:00

Cook Time: 0:26:00

Total Time: 0:56:00

1. Preheat oven to 350°F and grease a 9×13-inch baking pan with cooking spray.

2. Whisk flour, baking powder, and salt in a large bowl.
   - ☐ 1/2 cup All-Purpose Flour
   - ☐ 1/2 tsp Baking Powder
   - ☐ 1/2 tsp Kosher Salt

3. In a separate bowl, beat egg yolks and sugar until stiff ribbons form. Beat in vanilla.
   - ☐ 5 each Eggs
   - ☐ 1 cup Granulated Sugar
   - ☐ 1 tsp Vanilla Extract

4. In another bowl, beat egg whites until soft peaks form. Gradually add sugar and continue beating until stiff peaks form.
   - ☐ 1/4 cup Granulated Sugar

5. Combine yolk mixture with dry ingredients. Add milk and melted butter, and beat until combined.
   - ☐ 1/2 cup Milk
   - ☐ 1/2 cup Unsalted Butter

6. Gently fold in egg whites.

7. Pour batter into pan. Bake for 26 minutes or until a toothpick comes out clean. Let cool.

8. Whisk sweetened condensed milk, evaporated milk, milk, and vanilla in a medium bowl.
   - ☐ 14 oz Sweetened Condensed Milk
   - ☐ 12 oz Evaporated Milk
   - ☐ 1/2 cup Milk
   - ☐ 1 tsp Vanilla Extract

9. Poke holes all over the cake with a fork. Pour milk mixture evenly over the cake. Refrigerate until absorbed, at least 1 hour, but preferably overnight.

10. Frost cake with whipped cream and sprinkle with cinnamon-sugar. Serve with strawberries.
    - ☐ 2 cup Heavy Cream
    - ☐ 1/2 cup Granulated Sugar
    - ☐ 1/4 cup Cinnamon Sugar