Tres Leches Cake

Ingredients

For the Cake

- 1/2 cup milk
- · 1/2 cup butter, melted and cooled
- 1/2 teaspoon kosher salt
- 1 teaspoon vanilla extract
- 1/2 cup cooking spray
- · 1/4 cup sugar
- · 1 cup sugar
- 1/2 cup milk
- 5 large eggs, separated
- 1/2 teaspoon baking powder
- 1/2 cup all-purpose flour

For the Filling

- 1 can (14 ounces) sweetened condensed milk
- 1 can (12 ounces) evaporated milk
- 1/2 cup milk
- 1 teaspoon pure vanilla extract

For the Whipped Cream

- · 2 cups heavy cream
- 1/2 cup granulated sugar

For Serving

- 1/4 cup cinnamon-sugar
- · Sliced strawberries

Instructions

Preparing the Cake

- 1. Preheat oven to 350 degrees Fahrenheit and grease a 9×13-inch baking pan with cooking spray.
- 2. Whisk flour, baking powder, and salt in a large bowl.
- 3. In a separate bowl, beat egg yolks and 1 cup sugar until stiff ribbons form. Beat in vanilla.
- 4. In another bowl, beat egg whites until soft peaks form. Gradually add 1/4 cup sugar and continue beating until stiff peaks form.
- 5. Combine yolk mixture with dry ingredients. Add milk and melted butter, beat until combined.
- 6. Gently fold in egg whites.
- 7. Pour batter into pan. Bake for 26 minutes or until a toothpick comes out clean. Let cool.

Adding the Filling

- 1. Whisk sweetened condensed milk, evaporated milk, milk, and vanilla in a medium bowl.
- 2. Poke holes all over cake with a fork. Pour milk mixture evenly over cake. Refrigerate until absorbed, at least 1 hour but preferably overnight.

Serving the Cake

1. Frost cake with whipped cream, sprinkle with cinnamon-sugar. Serve with strawberries.