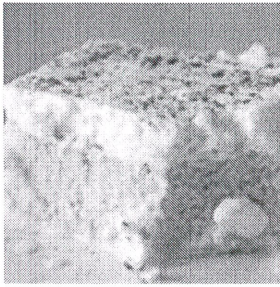


Tres Leches (Milk Cake)



Rated: ★★★★★

Submitted By: Stephanie

Photo By: DarleneW

Servings: 24

"A light cake soaked in three kinds of milk and topped with whipped cream. This is an excellent cake for milk lovers!"

INGREDIENTS:

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|------------------------------|---|
| 1 1/2 cups all-purpose flour | 2 cups whole milk |
| 1 teaspoon baking powder | 1 (14 ounce) can sweetened condensed milk |
| 1/2 cup unsalted butter | |
| 1 cup white sugar | 1 (12 fluid ounce) can evaporated milk |
| 5 eggs | 1 1/2 cups heavy whipping cream |
| 1/2 teaspoon vanilla extract | 1 cup white sugar <i>(can substitute Cool Whip)</i> |
| | 1 teaspoon vanilla extract |

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.
2. Sift flour and baking powder together and set aside.
3. Cream butter or margarine and the 1 cup sugar together until fluffy. Add eggs and the 1/2 teaspoon vanilla extract; beat well.
4. Add the flour mixture to the butter mixture 2 tablespoons at a time; mix until well blended. Pour batter into prepared pan.
5. Bake at 350 degrees F (175 degrees C) for 30 minutes. Pierce cake several times with a fork.
6. Combine the whole milk, condensed milk, and evaporated milk together. Pour over the top of the cooled cake.
7. Whip whipping cream, the remaining 1 cup of the sugar, and the remaining 1 teaspoon vanilla together until thick. Spread over the top of cake. Be sure and keep cake refrigerated, enjoy!

