

Tres Leches Cake

Ingredients:

For the cake:

- 6 3/4 ounces cake flour (1 1/2 Cups)
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 4 ounces unsalted butter, room temperature (1 stick)
- 8 ounces sugar (1 1/8 Cups)
- 5 eggs
- 1 1/2 teaspoons vanilla extract

For the glaze:

- 1 (12-ounce) can evaporated milk
- 1 (14-ounce) can sweetened condensed milk
- 1 cup half-and-half
- 1/2 teaspoon Vanilla Beans (or vanilla extract)

For the topping:

- 2 cups heavy cream
- 8 ounces sugar
- 1 teaspoon vanilla extract

For the cake:

Preheat the oven to 350 degrees F. Spray a 9X13 cake pan with cooking spray and lightly flour.
Combine the cake flour, salt and baking powder and in a separate mixing bowl and set aside.

Put your softened stick of butter in your mixing bowl and beat on a medium to high speed until the butter is nice and fluffy. Slow down the speed to low and gradually add in the granulated sugar. Make sure to scrape down the sides of the bowl at this point. Add the eggs, 1 at a time, and the vanilla extract, mix until combined. Add the dry ingredients to the batter in 3 even batches and mix just until combined. Pour into greased cake pan and spread out evenly across the pan. It will seem smaller than your normal cake batter amount. Bake in the middle of the oven for 20-25 minutes or until a cake tester comes out clean..

Remove the cake to a cooling rack and leave to cool for 30 minutes. Poke holes in the top of the cake all over with a fork. Allow the cake to cool completely and then prepare the glaze.

For the glaze:

Whisk together the evaporated milk, sweetened condensed milk, half-and-half and the vanilla beans. Once combined, pour the glaze over the cake. Refrigerate the cake overnight.

Topping:

Mix the heavy cream, sugar and vanilla in your stand mixer with the whisk attachment. Whip on a low speed until stiff peaks are formed. Bump the speed up to medium speed and whisk until thick. Spread the topping over the cake and keep in the refrigerator until ready to serve.

