

Pastel de Tres Leches – Cake of Three Milks

6 eggs, separated
1 cup sugar
2 teaspoons vanilla
1 cup sifted flour
2 teaspoons baking power
pinch of salt

Beat the egg whites with the salt until frothy. Slowly add the sugar and continue beating until soft peaks form. Add egg yolks, one at a time, then add the vanilla. Slowly, fold in the flour and baking power.

Pour into a 9 X 13inch greased and floured baking pan (I use confectioners sugar to dust pan)

Bake at 350 degrees until golden, about 20 minutes.

Remove from oven and let cool completely. Pierce the cake all over with a skewer or fork.

The Tres Leches – The Three Milks

1 can sweetened condensed milk
1 12 oz. can evaporated milk
1 cup heavy whipping cream
¼ cup cointreau or brandy

Whisk together the 3 milks with the liquor. (I do this first and let stand in the refig to get the flavors to infuse). Slowly pour all over the cooled cake until the milks are all absorbed. Cover and chill overnight.

Whipped Cream Topping

1 16 oz. container of heavy whipping cream
2 teaspoons vanilla
6 tablespoons sugar
4 tablespoons milk caramel (Dulce de Leche)

Beat the whipping cream on high, slowly adding the sugar a tablespoon at a time. Then add the vanilla and the caramel. (I used Farmhouse La Salamandra 16oz jar). Beat until cream is soft not to stiff. Top cake as you serve each piece. You can adjust the amount of sugar and caramel to your taste.