

Tres Leches Cake

Unsalted butter, room temperature, for baking dish

6 large eggs, separated

1 cup sugar

1 cup all-purpose flour, sifted

1 can (14 ounces) sweetened condensed milk

1 can (12 ounces) evaporated milk

1 cup whole milk

1 1/2 cups heavy cream

1 tablespoon confectioners' sugar



1. Preheat oven to 325°. Butter a 9-by-13-inch baking dish. In a mixing bowl, beat eggs yolks and sugar on high speed until light and fluffy. In another bowl, beat egg whites to soft peaks. Using a rubber spatula, fold whites into yolks until almost combined. Gently fold in flour (do not overmix).
2. Spread batter in prepared dish. Bake until golden and pulling away from sides of dish, 20 to 25 minutes. Using a small knife, scrape skin from top of cake; discard. Cool cake for 20 minutes.
3. In a medium bowl, whisk together the three milks; pour evenly over cake. Cover with plastic wrap; refrigerate at least 1 hour and up to one day.
4. To serve, prepare topping: In a mixing bowl, whip heavy cream with confectioner's sugar to soft peaks. Chill cake and cut into squares; serve topped with whipped cream.

If you prefer you can use Cool Whip to top, with fresh strawberries