Tres Leches Cake

Ingredients

1 c Flour
1 1/2 t Baking Powder
1/2 t Salt
5 Eggs (separated)
1 1/4 c Sugar
1/3 c Milk (plus 3/4 cup)
3/4 c Evaporated Milk
1 c Condensed Milk
1 1/2 c Whipping Cream
1/2 t Vanilla Extract
1 lb Strawberries (sliced)

Instructions

1.Grease and line with parchment paper a 9-inch pan with at least 3-inch high sides. Preheat your oven to 350 degrees F.
2.Mix the flour, baking soda, and salt then set aside. Separate egg whites into the bowl of an electric mixer and egg yolks into a large bowl.
3.Whip the egg whites in the bowl of an electric mix with whisk attachment on medium high until soft peaks form, about 3-4 minutes. Gradually add 1/4 cup sugar and whip till stiff peaks form.
4.Using an electric beater whip the egg yolks and remaining 3/4 cup of sugar until pale and fluffy. Keep the mixer on low and add half of the flour, half of the milk, remaining flour, remaining milk. Mix until JUST combined, do not over mix!
5.Deftly fold in the whipped egg whites. Pour

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mixture into prepared pan and bake for 35-45 minutes or until a toothpick inserted in the middle comes out clean.

6. Meanwhile, combine evaporated milk, 3/4 cup milk, and condensed milk and whisk well then set aside.

7. When the cake is done loosen the sides with a knife, invert onto your cake plate and peel off the parchment paper. Poke lots of holes in the cake with a skewer. Gently pour your milk mixture onto your cake reserving 1/3 of a cup.

8. Meanwhile, whip the cream with 1/4 cup sugar until nice and fluffy, add the vanilla and whip to incorporate.

9. Once the milk is absorbed, cover with cream, top with your strawberries and chill for at least 2-4

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hours before serving for the flavors to meld. When
ready to serve, cut a slice, pour a little extra
milk on to the plate and enjoy.