

Tres Leches Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

Crisco® Flour No-Stick Spray
5 large eggs, at room temperature, separated
1 cup sugar, divided
1/4 cup milk
1 tsp. vanilla extract
1 1/2 cups Pillsbury BEST® All Purpose Flour
1 1/2 tsps. baking powder
1 (14 oz.) can Magnolia® Sweetened Condensed Milk
1 (5 oz.) can Magnolia® Evaporated Milk
1/2 pt. whipping cream (1 cup), chilled
2 tbsps. powdered sugar
Maraschino cherries, if desired

Directions

HEAT oven to 350°F. Spray a 9-inch springform pan with the no-stick cooking spray with flour. Beat egg yolks and 3/4 cup sugar in a large mixer bowl with an electric mixer on medium-high speed until almost stiff. Blend in milk, vanilla, flour and baking powder. Wash Beaters.

WHIP egg whites in a small mixer bowl on medium-high speed until soft peaks form. Gradually add remaining 1/4 cup sugar, beating until firm but not dry. Gently fold egg whites into yolk mixture. Pour batter into prepared pan. Bake 34 to 36 minutes or until a toothpick inserted near the center comes out clean. Cool 10 minutes.

LOOSEN edge of cake with a knife before removing cake from pan. Invert cake onto deep serving plate. Using a two-pronged meat fork or skewer, pierce surface of cake several dozen times. In a small bowl, blend sweetened condensed and evaporated milks. Slowly pour over cake allowing it to be absorbed before adding more. Repeat until all the milk is used. Cover cake and refrigerate overnight.

CHILL beaters and small mixing bowl in refrigerator for 10 minutes. Beat whipping cream and powdered sugar in small bowl at medium-high speed until stiff peaks form. Frost cooled cake. Decorate with cherries, if desired. Store loosely covered cake in refrigerator.