



Tres Leches Cake



½ c butter, melted and cooled

5 eggs

1 c sugar, divided

1 t vanilla

1½ c flour

1 t baking powder

½ t coarse salt

1 14-oz. can sweetened condensed milk

1 12-oz. can evaporated milk

1 c whole milk (or half and half)

2 c heavy cream

fresh sliced strawberries for garnish, optional

In large bowl beat eggs and ¾ cup sugar with electric mixer on high speed until pale and thick, 4 minutes or so. Beat in vanilla. Add flour, baking powder and salt. Mix on low speed until combined. Fold in melted butter. Pour into buttered 9 x 13 glass baking dish and bake at 350°F for 25-30 minutes* or until top is golden brown. Mix together sweetened condensed milk, evaporated milk and whole milk (or half and half). Poke entire surface of warm cake with wooden skewer or fork. Pour milk mixture over cake. Refrigerate.

When ready to serve, whip cream and remaining ¼ cup sugar with mixer on medium speed until soft peaks form. Spread on cake. Garnish with sliced strawberries, if desired.

*if using a metal pan, cut cooking time in half