

I MADE THIS FOR CINCO DE MAYO. TWO OF THE LAYERS WAS PLENTY (FILLED WITH WHIPPED CREAM).

LAYERED TRES LECHES CAKE



PREP TIME
1 hour 30 mins
COOK TIME
30 mins
TOTAL TIME
2 hours

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Recipe type: Cakes
Serves: 16

INGREDIENTS

- 3 cups all-purpose flour
- 2 tsp baking powder
- 1 cup {2 sticks} unsalted butter, softened
- 2 cups white granulated sugar
- 10 eggs
- 1 tsp vanilla extract
- 2 cups whole milk
- 1 12oz can evaporated milk
- 1 14oz can sweetened condensed milk
- 1 pint heavy whipping cream
- 2 tbsp powdered sugar
- 1 tbsp powdered milk
- 1 tsp vanilla extract

INSTRUCTIONS

1. Preheat oven to 350F, and butter + flour 3 8-inch round pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat together the butter and sugar until light and fluffy..
3. Add in the eggs, one at a time, until all incorporated. Stir in the vanilla.
4. Finally, beat in the flour a bit at a time until a smooth batter forms. Divide the batter between the 3 pans, and bake for 25-30 min, until a toothpick inserted in the center comes out clean.
5. Let cakes cool to room temperature, then take out of pans and use a large knife to level out the tops.
6. Place the cakes on cooling racks, and place the racks on top of cookie sheets. These will work to pick up any stray soaking liquid that might come out!
7. In a medium bowl, whisk together the whole milk, evaporated milk, and sweetened condensed milk. Prick the cakes all over with a fork, and using a ladle or large spoon, pour the milk mixture on each cake a bit at a time. I would pour about 1-2 ladlefuls on, give it a couple of minutes, and then add more. This minimized the spilling and dripping from the cakes! Repeat until all the soak has been used up.
8. At this point, place the cakes in the fridge overnight.

9. The next day, when ready to assemble, make the whipped cream. In the bowl of a stand mixer fitted with the whisk, beat the heavy cream to soft peaks. Add in the powdered sugar, powdered milk, and vanilla, and beat until stiff.
10. Grab one of your cakes, place on a cake stand or platter, and spread $\frac{1}{3}$ of the whipped cream on top. Repeat with the other two cakes, and finish the cake with whipped cream on top and berries. Serve immediately and store leftovers in the fridge.