



## Tres Leches Cake

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 40-45 mins

### Ingredients

#### Cake

5 Large eggs (separated)  
175g Caster sugar  
1 tsp Vanilla bean paste  
225g Plain flour  
1 tsp Baking powder  
100ml Milk

#### Sauce

410ml Evaporated milk  
150ml Condensed milk  
100ml Double cream

#### Topping

200ml Double cream  
2-3 tsp Ground cinnamon

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) and line and grease a 8" / 20cm square tin.
- Put the egg whites in the bowl of a stand mixer fitted with the whisk attachment.
- Whisk the egg whites until you have stiff peaks when you lift the whisk out of the mixture.
- Then add 100g of the caster sugar a tablespoon at a time until it has all been used and the egg whites look nice and glossy.
- Put the egg whites into a clean bowl and set aside.
- In the bowl of the stand mixer (no need to clean!) put the egg yolks, remaining 75g of caster sugar and vanilla bean paste.
- Whisk until light and fluffy.
- Add the flour, baking powder and milk then whisk again.
- Then take a heaped tablespoon of the egg white mixture and mix into the egg yolk mixture to thin it down.
- Put the rest of the egg white into the bowl and fold in carefully trying to keep as much air in the mixture as you can.
- Put the cake mixture in the prepared tin and level.
- Bake for 40-45 minutes.
- Mix the evaporated milk, condensed milk and cream in a jug.
- Take the cake out of the oven and with a skewer make holes on the top and pour 3/4 of the milk sauce mixture over the cake and leave to cool completely.
- When cool put in the fridge for at least 4 hours or overnight.
- When ready to eat whip the double cream and spread on top of the cake.
- Finish with a sprinkling of ground cinnamon.
- Serve with the remaining milk sauce.