THE J.M. SMUCKER Co

Tres Leches Cake

Prep Time	Cook Time	Serves	Difficulty
40 mins	55 mins	16	N/A

Ingredients

- 1 cup butter, softened
- 1 3/4 cup granulated sugar
- 3 eggs
- 2 tsp vanilla extract
- 3 1/3 cup Robin Hood® Best for Cake & Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1 tbsp baking powder
- 1/4 tsp salt
- 1 1/2 cups milk
- 1 cup Eagle Brand Sweetened Condensed Milk

  Original Sweetened Condensed Milk

- 1 cup Carnation® Evaporated Milk, Regular, 2% or Fat Free
- 1 1/4 cup whipping cream, divided
- 2 tbsp granulated sugar

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9” x 13” cake pan.

Step 2:

Cream butter and sugar in a large bowl of electric mixer on medium speed until well combined.

Step 3:

Add eggs, one at a time, beating well after each addition. Add vanilla.

Step 4:

Sift flour, baking powder, and salt in a medium bowl. Alternate adding flour mixture and milk. Add one third of the flour mixture to the egg mixture. Beat until combined. Add half the milk and another third of the flour mixture, beating after each addition. Add remaining milk and end with the flour mixture. Beat until combined.

Step 5:

Pour batter into prepared pan. Lightly tap pan on the counter to remove any air bubbles.

Step 6:

Bake in preheated oven 50 to 55 minutes or until lightly golden or until a toothpick inserted in centre of cake comes out clean. Meanwhile, combine sweetened condensed milk, evaporated milk and ¼ cup (50mL) whipping cream in medium bowl. While cake is hot, use fork or cake tester to poke holes all over cake. Pour milk and cream mixture over hot cake. Let cool. Chill in refrigerator 4-6 hours. To serve, whip remaining cup (250 mL) cream with sugar until stiff peaks form. Spread over cooled cake.

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