

Betty's Favorite Tres Leches Cake



Uploaded on Jun 4, 2011

In this video, Betty demonstrates how to make Tres Leches Cake. This is a cake of Mexican origin that translates to "Three Milk Cake". It is beautiful and delicious!

Ingredients:

- 1 stick butter, softened to room temperature
- 1 cup sugar
- 5 eggs
- ½ teaspoon vanilla extract
- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- cooking oil spray (for baking dish)
- 1 cup milk (I used skim milk.)
- 12-oz. can evaporated milk
- 14-oz. can sweetened condensed milk
- 1 ½ cups whipping cream
- ¼ cup confectioner's sugar
- mint sprigs and stemmed maraschino cherries for garnish

In a large mixing bowl, beat ½ cup butter and 1 cup sugar until light and fluffy. Add 5 eggs and ½ teaspoon vanilla, and beat until well combined. In a medium mixing bowl, combine 1 ½ cups all-purpose flour with 1 ½ teaspoons baking powder. Gradually add flour mixture to butter and egg mixture, stirring continually until all of the flour mixture is incorporated into the butter and egg mixture. Pour batter into a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil spray. Bake at 350 degrees (F) until a toothpick inserted in the center comes out clean. The baking time may vary from 20 to 30 minutes, depending on your oven. Remove cake from oven and use a fork to pierce the cake all over. Set cake aside. In a medium mixing bowl, stir together 1 cup milk, a 12-oz. can of evaporated milk, and a 14-oz. can of sweetened condensed milk. Pour the milk mixture over the top of the cake, covering it thoroughly. Cool to room temperature. Cover with plastic wrap and chill at least 4 hours or overnight. In a medium mixing bowl, beat 1 ½ cups whipping cream until stiff peaks form. Add ¼ cup confectioner's sugar and beat just until blended. Spread over top of cake. Cut into squares and serve with a garnish of a mint sprig and a stemmed maraschino cherry. Heavenly!!! I hope you love this cake! --Betty