

## Tres Leches Cake

### For Cake:

2 cups Flour

1 tablespoon Baking Powder

1/4 teaspoon Salt

6 Eggs, separated + 3 tablespoons Sugar for Egg Whites

2/3 cup Sugar

2 teaspoons Vanilla

1/2 cup Milk

### For Milk Sauce:

300 mL Sweetened Condensed Milk (1 can)

354 mL Evaporated Milk (1 can)

1/2 cup Milk

2-3 tablespoons Rum, or half that amount in rum extract

1 package of Dream Whip, or equivalent substitute

Mix the first 3 ingredients and set aside.

Beat the yolks with the sugar and vanilla on high speed until thick and pale, about 2 minutes. Beat in half of the dry, followed by the milk and ending with the dry. Batter will be thick.

Whip egg whites on high until stiff peaks form, then gradually add the sugar.

Gently fold into the cake batter.

Pour into a greased 9 by 13 pan, but use some parchment paper if you want to turn the cake out.

Bake at 375F/190C for 20-30 minutes.

Mix the milk sauce ingredients together. When the cake has cooled for 10 minutes, pierce the entire cake with a fork and slowly pour the milk sauce over it. Cover with plastic wrap and refrigerate at least 3 hours or overnight.

Top with Dream Whip and decorate with fresh fruit.

Can also be dusted with cocoa powder if you want.