

Pastel de tres leches

INGREDIENTS

1½ cups all-purpose flour
1 teaspoon baking powder
½ cup unsalted butter
1 cup sugar
¼ teaspoon salt
5 eggs
1 teaspoon vanilla extract
½ cup whole milk
1 14-ounce can condensed milk
1 12-ounce can evaporated milk
1 ½ cups heavy cream

Preheat oven to 350°F. Lightly grease a 9-inch by 13-inch baking pan with butter and set aside. Sift flour and baking powder together in a large bowl. In a separate bowl, cream together butter, sugar, and salt. Then add eggs, vanilla extract, and whole milk, mixing thoroughly. Pour flour mixture into butter mixture a little at a time. Mix until smooth. Pour batter into prepared pan and bake for 30 minutes. Let cake cool. Combine condensed milk, evaporated milk, and heavy cream, then pour mixture over cake.