

Three-Milk Cake – *Pastel de tres leches*

Ingredients

Cake

7	eggs
1 cup	sugar
1 ½ cups	flour
2 tsp	baking powder
1/3 cup	milk
2 tsp	vanilla

Syrup

1 can (354 ml, 12 fl. oz)	evaporated milk
1 can (396 g, 14 oz)	condensed milk
½ cup	whipping cream (35% M.F.)

Icing

2 cups	whipping cream
½ cup	powdered sugar
1 tsp	vanilla



Gather ingredients for the cake, allowing the eggs to reach room temperature. Meanwhile, prepare a 9-inch round springform cake mould by greasing with oil and lining the bottom with parchment paper; set aside. Once the eggs have reached room temperature, pre-heat oven to 350°F (180° C). Crack the eggs into a large mixing bowl, and beat with the sugar using an electric mixer, at medium speed, until the sugar dissolves. Increase the speed to high and mix for ten to twelve minutes, until very firm and fluffy (the batter should stay on the beaters when lifted.) Place flour in a fine-meshed colander; sprinkle baking powder on top, then sift onto the mix in three batches, alternating with half the milk and vanilla for the first two, mixing at low speed. Finish folding the last batch of sifted flour mix with a spatula. Once uniformly mixed onto an airy batter, pour into prepared mould. Bake in the oven for 30 to 35 minutes, until a toothpick comes clean after inserting in the middle of the cake. Remove from the oven and set on a cooling rack for a few minutes. Meanwhile, prepare syrup by mixing all ingredients together; set aside. Loosen up edge from the cake mould carefully with a spatula. Open springform mould and remove ring; transfer cake from mould base to a rimmed serving plate. Slice a very thin layer off the top of the cake, just enough to expose the spongy texture, and pour reserved syrup over the whole top surface. Cover cake with plastic wrap or foil, and allow to rest in the fridge, soaking in and absorbing the syrup, for at least three hours, or overnight. To finish the cake, beat whipping cream until it forms peaks; add vanilla and sugar, and continue beating until a nice firm icing is achieved. Spread on sides and top of the chilled cake, to coat.