**Tres Leches Cake**

**Cake:**

3 cups AP flour

2 tsp. baking powder

1 cup butter

2 cups sugar

10 eggs

1 tsp. vanilla extract

**Ingredients:**

1 can sweetened condensed milk

1 can evaporated milk

2 cups milk

1 cup heavy cream

½ cup powdered sugar

**INSTRUCTIONS**

**Wednesday:**

1. Preheat oven to 350º.
2. Mise en place all ingredients.
3. Cream together butter and sugar in the Kitchenaid with a paddle.
4. Add eggs and vanilla; mix well.
5. Mix in flour and baking powder on slow speed; mix well.
6. Spray a 200 pan with pan spray.
7. Pour the cake batter into the pan.
8. Bake for30-40 minutes, or until it passes the toothpick test.
9. Leave on the counter to cool.

**Thursday:**

1. Take a fork and punch tons of holes in the cake. You want enough that the cake will absorb the milk mixture, but not to many that it disintegrates.
2. In a bowl, mix together the 3 milks. Pour the milk mixture over the cake.
3. Put the heavy cream and powdered sugar into the Kitchenaid bowl. Whip until it makes whipped cream.
4. Spread over the cake after you have poured the milks over it.
5. Sprinkle cinnamon sugar over the top. (optional)