

Tres Leche Cake

Y = 3 trays

CAKE:

900 g butter
3150 g sugar
2250 g eggs
30 ml vanilla paste
45 g sea salt
1350 ml cream
2490 g AP flour

Cream butter and sugar until light and fluffy.

Alternately add remaining wet ingredients as well as dry ingredients.

Measure 3400g of batter into each framed sheet pan.

Bake at 165°C (330°F) for 25 – 30 min.

CAKE SOAK:

1200 ml condensed milk
1020 ml evaporated milk
375 ml cream

Mix all ingredients together. Cut cake to desired size, and use soak.

TOPPING:

3000 ml cream
300 g icing sugar
15 ml vanilla paste

Whip cream and vanilla paste until soft peak, then add icing sugar and whip until stiff peak.

Put topping onto soaked cake with preferred garnishes.