

Vanilla Bean Tres Leches Cake

Poetry & Pies

prep time: 15-20 minutes

bake time: 30-35 minutes

total time: 55 minutes (plus cooling time)

servings: 12-16

Ingredients

for the vanilla bean cake

- 1 cup (136g) flour, spooned then leveled
- 2 teaspoons (8g) baking powder
- ¼ teaspoon (2g) salt
- 5 large eggs, room temperature
- 1 cup (220g) granulated sugar
- 1 tablespoon (13g) [vanilla bean paste](#)
- ⅓ cup (80g) whole milk, room temperature

for the tres leches soak

- one can (14 ounces or 396g) sweetened condensed milk
- one can (12 ounces or 354g) evaporated milk
- ⅓ cup (80g) heavy whipping cream

for the vanilla bean whipped cream topping

- 2 cups (480g or 1 pint) cold heavy whipping cream
- ¼ cup (32g) powdered sugar
- 1 tablespoon (13g) [vanilla bean paste](#)
- [ground cinnamon](#) to serve

Instructions

1. Preheat your oven to 325F/165C.
2. Using a [large fine mesh sieve](#), sift and whisk your flour, baking powder, and salt. Set aside.



3. Separate the eggs, placing the whites into the bowl of a stand mixer (or a large bowl). Place the yolks in a large mixing bowl.
4. Whisk the yolks with the sugar until pale and doubled in volume. You should be able to lift the whisk and draw a figure 8 and have it hold its shape for a second before disappearing back into the batter. Whisk the vanilla bean paste and milk into the egg yolk mixture.
5. In the bowl of your stand mixer using the whisk attachment (or in a large bowl with a hand mixer), beat the egg whites on medium until frothy then on high until stiff peaks form. Don't overbeat.
6. Gently mix the flour into the egg yolks.
7. Next, gently fold the egg whites into the batter in three additions. There may be a few small lumps, but overall the batter should be pretty smooth.
8. Pour into a [9x13 cake pan](#) (ungreased). Bake for 30-35 minutes, until the cake springs back if pressed with your finger and a toothpick inserted in the middle comes out with just a few moist crumbs.
9. Let cake cool completely. Once it is cool, poke holes all over it using a fork.
10. Mix the condensed milk, evaporated milk, and heavy cream for the tres leches together until combined. Slowly drizzle it all over the cake. The goal is to ensure you pour it over the entire top so there are no dry spots that didn't get any of the soak. Ideally, refrigerate at least an hour to let it soak up the milk.
11. After it has soaked in a bit, make the whipped cream. Combine the heavy cream, powdered sugar, and vanilla bean paste in a medium bowl or the bowl of your stand mixer. Beat on medium until frothy then on high until soft peaks form. Watch closely so you don't over-beat it (you don't want stiff peaks).
12. Spread whipped cream over cake. Sprinkle with cinnamon, using a [small sieve](#) to distribute it evenly

Enjoy!

Keep refrigerated until serving. If not serving that day, sprinkle cinnamon right before serving.