



Tres Leches Cake

Makes 1 (9-inch) cake

Prep: 45 minutes, Bake: 30 minutes,

Cool: 1 hour, Chill: 1 hour

- 2 cups Domino® sugar**
- $\frac{3}{4}$ cup butter, softened**
- 3 large eggs**
- 1 teaspoon clear vanilla extract**
- 3 cups all-purpose flour**
- $\frac{1}{2}$ teaspoon baking powder**
- $\frac{1}{2}$ teaspoon baking soda**
- $\frac{3}{4}$ cup whole buttermilk**

Tres Leches Sauce (recipe follows)

- 2 (16-ounce) cans fluffy white frosting**

- 1.** Preheat oven to 350°. Lightly grease and flour 2 (9-inch) round cake pans.
- 2.** In a large bowl, place sugar and butter. Beat at medium speed with an electric mixer for 5 minutes, or until fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
- 3.** In a large bowl, combine flour, baking powder, and baking soda, stirring to combine. Add to sugar mixture alternately

with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition, stopping to scrape bowl as needed. Pour batter into prepared pans.

- 4.** Bake for 30 minutes, or until a wooden pick inserted in center comes out clean. Cool cakes in pans on wire racks for 15 minutes. Pierce cakes multiple times using a metal or wooden skewer. Carefully pour Tres Leches Sauce evenly over cakes. Let cakes stand to cool completely (about 45 minutes).
- 5.** Cover, and refrigerate for 1 hour or until sauce is absorbed into cake.
- 6.** Spread frosting evenly between layers and on top and sides of cake.

Tres Leches Sauce

- 1 (14-ounce) can sweetened condensed milk**
- 1 cup whole milk**
- 1 cup whipping cream**

- 1.** In a large bowl, stir together condensed milk, whole milk, and cream.