Tres Leches Layer Cake

INGREDIENTS:

Cake
- 9 eggs, separated
- 1 cup sugar
- 1 tablespoon vanilla extract
- 2 cups all purpose flour

Vanilla Sauce:
- 1 (14oz) can sweetened condensed milk (I used La Lechera brand)
- 1 (12oz) can evaporated milk
- 1/2 cup heavy cream
- 1 tablespoon vanilla extract

Topping/filling
- 2 cups heavy whipping cream
- 1/4 cup confectioners' sugar
- fresh fruit for garnish
- 1 (13.4 oz) can of La Lechera Dulce de Leche

DIRECTIONS:

- Preheat oven to 360F degrees and spray two 8 or 9 inch cake pans with non-stick spray. Cut a circle out of parchment paper to place in the bottom of each pan to help these cakes come out of the pan cleanly.
- Divide eggs into 2 bowls. Put the egg whites into a large mixing bowl and the yolks into a medium mixing bowl.
- Beat the egg whites on medium-high until they form soft peaks. Add sugar and beat on high until they form stiff peaks (this will take 4-5 minutes, depending on your mixer).
- Beat the egg yolks on high for 5 to 6 minutes until they increase in volume and turn a creamy yellow.
- Beat the vanilla into the egg yolks until combined.
- Add the yolks to the whites and use a spatula or large spoon to gently fold them together.
- Add flour and *gently* mix until completely combined.
- Divide batter evenly between the 2 pans and bake for 20-25 minutes. The tops should be golden and when a toothpick is inserted in the center, it should come out clean.
- Cool completely; run a small knife around the edges and tip cakes over on a plate. Remove parchment paper.
- Make sauce by combining the 3 milks (condensed, evaporated and cream) together with the vanilla.
- Poke (lots!) of holes in the top of each cake with a fork and carefully pour sauce over the top, dividing it evenly between the 2 cakes.
- Place one cake on a serving plate, spread dulce de leche caramel over the top, stack second cake on top.
- Make frosting by beating together the whipping cream and powdered sugar, until stiff peaks form.
- Frost cake and serve with fresh fruit.