

Caramel Macchiato Tres Leche Cake

Cake ingredients

- 1 cup All-purpose Flour
- ¼ teaspoon Salt
- 1½ teaspoon Baking Powder
- 5 Eggs, divided
- 1 cup Sugar, divided
- 1 teaspoon caramel extract
- ⅓ cup Milk

Tres Leche Mixture

- 1 ¼ cup International Delight Iced Coffee - Caramel Macchiato
- 1 (14 oz.) can Sweetened, Condensed Milk
- ¼ cup Heavy Cream

Icing Ingredients

- 2 ½ cups heavy whipping cream
- 4 Tablespoons Sugar
- Caramel sauce
- Instructions:

Instructions:

1. Preheat your oven to 350 degrees. Spray 2 8-inch circle pans with non-stick cooking spray and set aside. You do not want these to stick to the pans.
2. Grab 2 bowls and Separate the egg yolks from the egg whites.
3. Beat all 5 egg yolks with ¾ cup sugar on high speed until yolks are pale yellow. (It's easier if you use a standing mixer.)
4. Stir in milk and caramel extract.
5. Add the flour, baking powder, and salt over the egg yolk mixture and stir very gently until combined.
6. In another bowl, beat the five egg whites on high speed until it forms soft peaks form. Add the remaining sugar (¼ cup) and beat until egg whites are stiff.
7. Fold the egg white mixture into the other mixture until it is just combined - don't overmix.
8. Pour the mixture into the round cake pans. Tap the batter on the counter so that it spreads out evenly.
9. Bake the cake for about 16-18 minutes or until a toothpick comes out clean.
10. Let the cakes cool completely. Flip one of the cakes onto a rimmed cake plate. (It needs to have a rim, so the milk doesn't spill over.)

11. Make the Milk Mixture: Combine the International Delight Iced Coffee - Caramel Macchiato, the sweetened condensed milk and ¼ cup heavy whipping cream in a bowl and set aside.
12. Poke the cake with a fork or knife several times to make holes in the cake so that the milk mixture can be absorbed.
13. Drizzle about 1 cup of the milk mixture over the cake. The first layer needs to sit for about 30 minutes before icing it and adding the second layer on top of the cake.
14. Using a mixer, whip 2 ½ cups of heavy whipping cream with 4 tablespoons of sugar. You need to whip it until it starts to look like whipped cream.
15. After the first layer of the cake has absorbed the milk, spread some of the whipped topping on top of the first cake. Place the second cake on top and poke it with holes. Pour 1 cup of the milk mixture on top of the second layer of the cake. (Please note, you will have about a cup of the mixture left over. It's better to have too much instead of too little of this delicious milk mixture.)
16. After the second layer of cake has absorbed all the milk you can finish icing the cake.
17. After you have used up all your whipped cream frosting, you can add your caramel sauce. Add as little or as much as you would like!