COCONUT TRES LECHES CAKE
(adapted from this recipe)

for the cake:
1 cup all-purpose flour (130 g)
1-1/2 teaspoon baking powder
1/4 teaspoon salt
5 whole eggs, at room temperature
1 cup sugar, divided (215 g)
1 teaspoon vanilla
1/3 cup milk (82 g)

for soaking after baking:
6 oz coconut milk (1/2 can, well-shaken)
1 can sweetened, condensed milk
1/4 cup heavy cream

for the icing:
1 pint heavy cream
3 Tablespoons sugar

Heat oven to 350 degrees. Spray a 9 x 13 inch pan liberally until
coated. Combine flour, baking powder, and salt in a large bowl. Separate eggs.

Beat egg yolks with 3/4 cup sugar on high-speed until yolks are pale yellow.
Stir in milk and vanilla. Pour egg yolk mixture over the flour mixture and stir
very gently until combined.

Beat egg whites on high-speed until soft peaks form. With the mixer on, pour in
remaining 1/4 cup sugar and beat until egg whites are stiff but not dry. Fold egg
white mixture into the batter very gently until just combined. Pour into
prepared pan and spread to even out the surface.

Bake for 35 to 40 minutes or until a toothpick comes out clean. Turn cake out
onto a rimmed platter and allow to cool.

Combine condensed milk, coconut milk, and heavy cream in a small pitcher.
When cake is cool, pierce the surface with a fork several times. Slowly drizzle
all but about 1/3 cup of the milk mixture—try to get as much around the edges
of the cake as you can.

Allow the cake to absorb the milk mixture for 30 minutes. I actually allowed it to sit in the fridge overnight, lightly covered with aluminum foil. To ice the cake, whip the heavy cream with the sugar until thick and spreadable.

Spread over the surface of the cake, you might not need all the amount made, but a thick layer of icing should be your goal. Decorate cake if you like, with toppings of your choice. Cut into squares and serve.