

Tres Leches Cake

Ingredients:

Cake:

- 1 box white cake mix
- ½ c. butter, melted
- 4 eggs
- 1 c. milk
- 1 t. vanilla or almond extract

Tres Leche:

- 1 c. milk
- 1 can condensed milk
- 1 can evaporated milk

Topping:

You can choose to use cool whip but I find it too sweet for this dessert.

- 2 c. heavy whipping cream – must be very cold
- 1/3 c. sugar, regular or powdered
- 1 t. vanilla or almond extract (*optional*)
- ¼ t. cream of tartar (*optional*)
- Fresh Fruit, thinly sliced (*optional*)

Directions:

Preheat oven to 350 degrees and grease and flour a 9x13 pan, set to the side.

Mix together the cake ingredients and pour into the prepared pan.

Bake for 25-30 minutes.

Once baked, let cool 15-20 minutes. Then use a fork to poke holes in the cake.

Combine the Tres Leche and pour over the cake. Cover and chill for 1-2 hours, or overnight, if you can.

Once chilled, add the whipping cream, sugar, cream of tartar, and extract in a chilled bowl. Beat with a mixer for 5-10 minutes until fluffy and thickened.

You may choose to add a thin layer of fruit on the cake before the topping, or you may serve it on the side.

Gently smooth the topping mixture over the cake and serve or place in the fridge until ready to eat.

This is so FACIL but so DELICIOSO!