



Chocolate Tres Leches Cake

READY IN



120 min.

SERVINGS



15

CALORIES



315 kcal

DESSERT

Ingredients

- 0.5 cup cream sour
- 12 fluid ounce evaporated milk canned
- 4 squares bittersweet chocolate divided
- 14 ounce condensed milk sweetened canned
- 1 cup non-dairy whipped topping thawed
- 1 package cake mix white (2-layer size)

Equipment

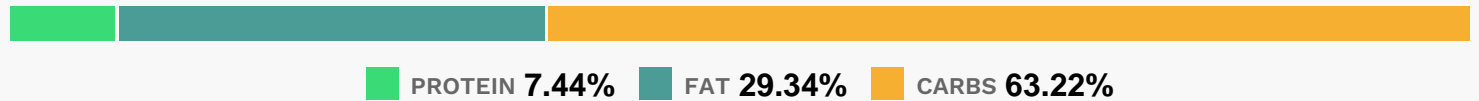
- frying pan

- oven
- blender

Directions

- Prepare cake batter and bake in 13x9-inch pan as directed on package. Cool cake in pan 10 minutes. Pierce cake with large fork at 1/2-inch intervals.
- Melt 3 chocolate squares as directed on package; set aside. Blend milks and sour cream in blender until smooth.
- Add melted chocolate; blend well.
- Pour over cake, re-piercing cake if necessary until milk mixture is absorbed. Refrigerate 1 hour. Meanwhile, make curls from remaining chocolate square. (See Tip.)
- Frost cake with COOL WHIP; top with chocolate curls. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:4.07, Glycemic Load:8.78, Inflammation Score:-3, Nutrition Score:7.1630434886269%

Nutrients (% of daily need)

Calories: 314.7kcal (15.73%), Fat: 10.36g (15.95%), Saturated Fat: 6.2g (38.72%), Carbohydrates: 50.25g (16.75%), Net Carbohydrates: 49.28g (17.92%), Sugar: 35.46g (39.39%), Cholesterol: 20.93mg (6.98%), Sodium: 304.26mg (13.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.42mg (2.14%), Protein: 5.92g (11.84%), Phosphorus: 260.06mg (26.01%), Calcium: 228.29mg (22.83%), Vitamin B2: 0.28mg (16.51%), Selenium: 8.46µg (12.08%), Manganese: 0.17mg (8.67%), Magnesium: 30.61mg (7.65%), Vitamin B1: 0.11mg (7.64%), Folate: 29.54µg (7.38%), Potassium: 248.18mg (7.09%), Iron: 1.25mg (6.94%), Copper: 0.13mg (6.54%), Zinc: 0.82mg (5.45%), Vitamin B5: 0.5mg (4.99%), Vitamin B3: 1mg (4.99%), Fiber: 0.98g (3.91%), Vitamin A: 182.38IU (3.65%), Vitamin B12: 0.19µg (3.23%), Vitamin E: 0.48mg (3.19%), Vitamin B6: 0.04mg (2.08%), Vitamin K: 2.04µg (1.95%), Vitamin C: 1.21mg (1.46%)