



## Dulce de Leche Tres Leches Cake

READY IN



123 min.

SERVINGS



16

CALORIES



178 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup knudsen cream sour
- ☐ 13.4 oz dulce de leche sweetened divided canned ( milk caramel)
- ☐ 12 oz evaporated milk canned
- ☐ 2 tsp water
- ☐ 1.5 cups cool whip whipped topping thawed
- ☐ 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

### Equipment

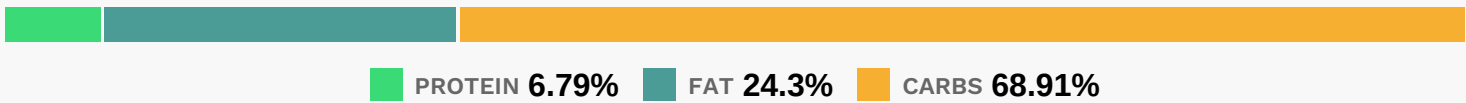
- ☐ frying pan

- ☐ oven
- ☐ blender
- ☐ microwave

## Directions

- ☐ Heat oven to 350F.
- ☐ Prepare cake batter and bake as directed on package for 13x9-inch pan. Cool cake in pan 10 min. Pierce cake with large fork at 1/2-inch intervals.
- ☐ Mix 2 Tbsp. dulce de leche and water until blended; reserve for later use. Blend remaining dulce de leche with evaporated milk and sour cream in blender until smooth.
- ☐ Pour over cake, re-piercing cake if necessary until all milk mixture is absorbed. Refrigerate 1 hour.
- ☐ Microwave reserved dulce de leche mixture on HIGH 10 sec.; stir. Cool. Frost cake with COOL WHIP; drizzle with reserved dulce de leche mixture.

## Nutrition Facts



## Properties

Glycemic Index:2.63, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.7952174239832%

## Nutrients (% of daily need)

Calories: 177.6kcal (8.88%), Fat: 4.82g (7.42%), Saturated Fat: 3.02g (18.88%), Carbohydrates: 30.76g (10.25%), Net Carbohydrates: 30.37g (11.04%), Sugar: 18.03g (20.03%), Cholesterol: 10.55mg (3.52%), Sodium: 265.09mg (11.53%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.03g (6.06%), Phosphorus: 154mg (15.4%), Calcium: 135.94mg (13.59%), Vitamin B2: 0.16mg (9.43%), Folate: 24.32µg (6.08%), Vitamin B1: 0.09mg (5.83%), Iron: 0.72mg (4.03%), Vitamin B3: 0.8mg (4.01%), Manganese: 0.06mg (3.19%), Vitamin B5: 0.28mg (2.77%), Potassium: 95.7mg (2.73%), Selenium: 1.89µg (2.7%), Vitamin E: 0.39mg (2.63%), Magnesium: 9.55mg (2.39%), Vitamin A: 100.8IU (2.02%), Vitamin B6: 0.04mg (1.99%), Zinc: 0.28mg (1.88%), Vitamin B12: 0.1µg (1.59%), Fiber: 0.39g (1.55%), Copper: 0.03mg (1.44%), Vitamin K: 1.4µg (1.33%)