



Tres Leches Cake

READY IN



113 min.

SERVINGS



12

CALORIES



484 kcal

DESSERT

Ingredients

- ☐ 0.3 cup canola oil
- ☐ 0.5 cup coconut or flaked toasted for garnish
- ☐ 3 large eggs
- ☐ 12 ounce evaporated milk divided canned
- ☐ 1.3 cups heavy cream divided
- ☐ 14 ounce condensed milk sweetened canned
- ☐ 0.5 teaspoon vanilla
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

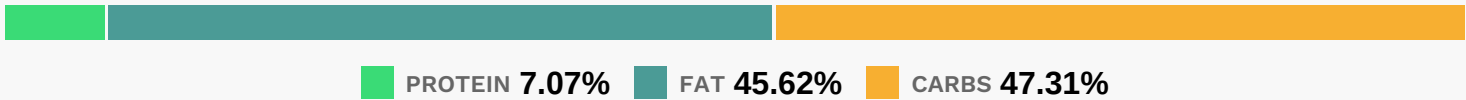
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Preheat the oven to 350 degrees F. Spray a 9 by13-inch cake pan with nonstick spray.
- ☐ In a large bowl, add the cake mix, 1 cup evaporated milk, oil, and eggs. Using an electric hand mixer on medium speed, beat for 2 minutes until smooth.
- ☐ Pour the batter into the prepared pan and bake until a toothpick inserted in the middle of the cake comes out clean, 30 to 35 minutes.
- ☐ Let cool.
- ☐ In a medium bowl, whisk together the sweetened condensed milk, remaining evaporated milk, and 1/4 cup cream. Using a fork, poke holes all over the cake.
- ☐ Pour the milk mixture evenly over the cake.
- ☐ Place in the refrigerator until the liquid absorbs into the cake, at least 1 hour or overnight.
- ☐ When you are ready to serve, in a large bowl, add the remaining cream and vanilla. Beat with an electric hand mixer on high speed until the cream holds soft peaks.
- ☐ Slice the cake and serve with a dollop of whipped cream and garnish with toasted coconut.

Nutrition Facts



Properties

Glycemic Index:5.08, Glycemic Load:10.98, Inflammation Score:-4, Nutrition Score:10.221739229949%

Nutrients (% of daily need)

Calories: 484.13kcal (24.21%), Fat: 24.87g (38.25%), Saturated Fat: 12.39g (77.46%), Carbohydrates: 58.02g (19.34%), Net Carbohydrates: 56.93g (20.7%), Sugar: 40.55g (45.06%), Cholesterol: 93.98mg (31.33%), Sodium: 411.7mg (17.9%), Alcohol: 0.06g (100%), Alcohol %: 0.05% (100%), Protein: 8.66g (17.33%), Phosphorus: 321.32mg (32.13%), Calcium: 283.2mg (28.32%), Vitamin B2: 0.43mg (25.54%), Selenium: 12.08µg (17.25%), Vitamin E: 1.96mg (13.06%), Vitamin A: 588IU (11.76%), Folate: 42.41µg (10.6%), Vitamin B1: 0.15mg (10.32%), Manganese: 0.19mg (9.37%), Vitamin B5: 0.87mg (8.69%), Potassium: 289.15mg (8.26%), Iron: 1.37mg (7.64%), Vitamin K: 6.9µg (6.57%), Magnesium: 26.16mg (6.54%), Vitamin B12: 0.38µg (6.42%), Zinc: 0.94mg (6.25%), Vitamin B3: 1.17mg (5.85%), Vitamin B6: 0.1mg (5.24%), Vitamin D: 0.74µg (4.94%), Fiber: 1.09g (4.38%), Copper: 0.08mg (4.03%), Vitamin C: 1.6mg (1.94%)