

How to Make Tres Leches Cake

Oscar · 29/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

4 hrs 15 mins

Description

This tres leches cake with cake mix is really moist delicious and simple Tres leches cake is soaked in sweet milk syrup and topped with whipped cream If you want to get really fancy spoon some diced strawberries and syrup over the cake

Ingredients

- - 1 tablespoon vegetable shortening for greasing
- or as needed - 1 (15.25 ounce) package yellow cake mix - 1 cup cold water - 3 large eggs - ¼ cup vegetable oil - 1 1/2 teaspoons vanilla extract
- divided - 1 (14 ounce) can sweetened condensed milk - 1 (12 fluid ounce) can evaporated milk - 1 cup half-and-half - 1 cup heavy whipping cream - 1 tablespoon white sugar
- or to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Generously grease a 10x15-inch baking dish with shortening. Beat together cake mix
2. cold water
3. eggs
4. oil
5. and 1 teaspoon vanilla in a large bowl with an electric mixer until very smooth
6. scraping down the sides of the bowl as needed. Pour batter into the prepared baking dish. Smooth the top
7. shake the dish
8. and tap lightly on the counter 2 or 3 times to eliminate air bubbles. Bake in the preheated oven until a toothpick inserted into the center of cake comes out clean
9. about 22 minutes. Let cake cool in the dish for at least 30 minutes. Poke holes all over cake with a bamboo skewer or the handle of a wooden spoon. Whisk together condensed milk
10. evaporated milk
11. and half-and-half in a large bowl until well combined; slowly pour milk mixture all over the top of cake and allow to soak in. Wrap cake with plastic wrap and refrigerate for at least 3 hours to overnight. Beat together cream
12. sugar
13. and remaining 1/2 teaspoon vanilla in a medium bowl with an electric mixer until fluffy; spoon over cake slices to serve. Zaraca Recipe Tips You can bake the cake in a 9x13-inch baking dish. For best results
14. allow cake to soak in milk mixture overnight.