

Tres Leches Pina Colada Cake

Oscar · 29/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

1 hr 45 mins

Description

This easy cake is made in the style of a tres leches cake but with pina colada flavor

Ingredients

- - 1 (18.25 ounce) box yellow cake mix without pudding - 3 eggs - 1 ¼ cups water - ½ cup vegetable oil - 1 (8 ounce) can crushed pineapple
- undrained - 1 (15 ounce) can cream of coconut - 1 cup milk - 1 cup heavy whipping cream - ¼ cup white sugar - 1 tablespoon toasted flaked coconut
- or as desired (Optional)

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch cake pan. Stir yellow cake mix
2. eggs
3. water
4. and vegetable oil in a bowl until moistened; beat with an electric mixer on medium speed for 2 minutes. Stir in crushed pineapple. Pour batter into the prepared cake pan. Bake in the preheated oven until the cake is lightly browned and a toothpick inserted into the center of the cake comes out clean or with moist crumbs
5. 30 to 40 minutes. Remove cake from oven. Whisk cream of coconut with milk in a bowl until smooth; pour mixture over hot cake. Allow cake to cool thoroughly. Whip cream in a mixing bowl with sugar
6. using an electric mixer
7. until whipped cream holds soft peaks. Frost top of cake with whipped cream and sprinkle with toasted coconut. Cook's Note: Make sure you use cream of coconut
8. not coconut milk or coconut juice. It is usually found with the alcoholic beverages
9. as it is used to make pina colada drinks.