



Tres Leches Cake

1 boxed yellow cake – baked
1 can evaporated milk
1 can condensed milk
1 cup cream
1 cup whipping cream (for topping)
1 tsp. vanilla
Confectioner's sugar

- Cool down cake completely.
- Using a fork, poke holes all through the cake.
- Combine the milks in a bowl. Pour them on the cake until completely soaked through. Cover cake and refrigerate overnight.
- The next day, mix remaining cream with vanilla. Whip until cream starts to harden. Add confectioner's sugar to taste and beat until stiff.
- Remove cake from fridge. Cut into serving pieces and top with whipped cream.
- Enjoy!