

Tres leche cake (3 milk cake):

Ingredients:

- 1 yellow cake mix (butter recipe)
- 1 can of evaporated milk
- 1 can of condensed milk
- 1 pint of heavy whipping cream
- 1 large cool whip
- 1/2 can of coconut milk or cream (if desired)
- 1/3 cup of coconut (or more if desired)

Directions:

1. Prepare the yellow cake mix as on the box.
2. Punch holes in the cake and pour the evaporated milk, the heavy whipping cream (do not prepare as directions say on the box. Only use as the cream) and then the condensed cream over the cake.
3. You can add the coconut milk after the above if desired. (I did in my recipe at the church)
4. Cover the cake with cool whip and add coconut to top.
5. Keep in the refrigerator and is better if can set for an hour or so for the flavors to blend.

God Bless & Enjoy!
Arlene Dupont