

SOFTPAWS' TRES LECHES



INGREDIENTS

- 1 box yellow cake mix
- 4 eggs
- 1 1/3 cups whole milk
- 1/2 cup butter
- 3 teaspoons vanilla
- 14-ounce can sweetened condensed milk
- 12-ounce can evaporated milk
- For topping*
- 2 cups heavy whipping cream
- 1/4 cup powdered sugar
- 1 teaspoon vanilla
- 1/4 teaspoon cinnamon powder
- 1 cup strawberries

DIRECTIONS

1. Preheat the oven to 350° F and spray a 9x13 baking dish with non-stick cooking spray.
2. Using a stand mixer, stir together the cake mix, eggs, milk, butter, and vanilla.
3. Pour the batter into the baking dish and bake for 40 minutes.
4. Let the cake cool completely after baking.
5. Whisk together the sweetened condensed milk, evaporated milk, and the whole milk in a medium-sized bowl.
6. Set the bowl aside and use a knife to cut slits all over the top of the cake. Slowly pour the milk mixture evenly over the cake. The milk mixture will seep into the slits as it covers the cake.
7. Place the cake in the fridge to chill for at least two hours to soak up the milk mixture.
8. Make the whipped topping by beating the heavy whipping cream, powdered sugar, and vanilla until stiff peaks form.
9. Finally, spread the whipped topping over the cake with a rubber scraper.
10. Dust the top with cinnamon and garnish with sliced strawberries.

