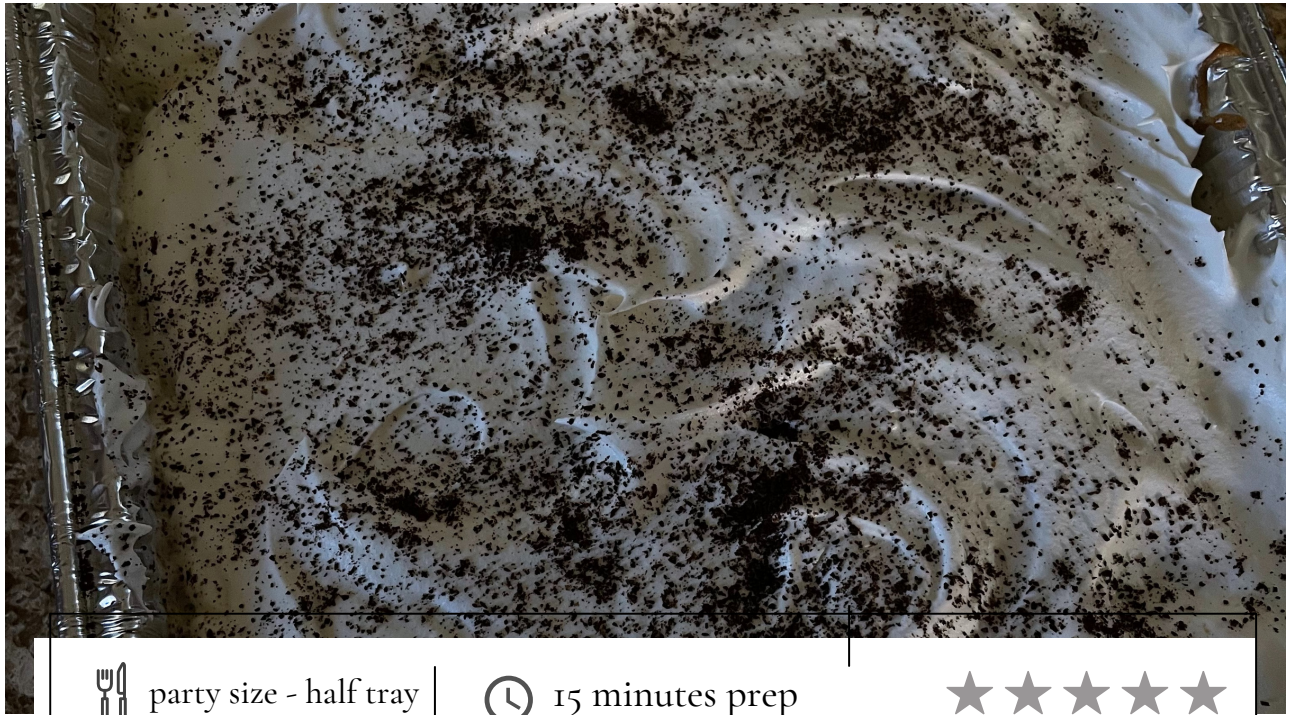


Mariam's Tres Leches



party size - half tray



15 minutes prep



exclusively for my Instafam @MariamShibly

Ingredients

Method

For the cake:
Pillsbury Golden Butter
Cake Mix
1 tbs butter
3 eggs
1 cup water
1/3 cup coconut oil
1 tbs butter

For the tres leches:
16 fl oz pint of Heavy
Cream
12 fl oz Evaporated Milk
14 oz Condensed Milk
1/3 cup of milk of your
choice
1 tsp vanilla extract

For the icing:
2 tbs of ground coffee
1/2 tub of Cool Whip

1. Preheat oven according to cake mix instructions.
2. Mix 3 eggs, water, oil and cake mix together.
3. Spread butter to line your baking pan.
4. Set baking time according to your pan size (I do it for 34 minutes for half baking tray).
5. In a mixing bowl, combine all the tres leches ingredients together (heavy cream, evaporated milk, condensed milk and vanilla extract). I like to add some ground coffee in this as well. Stir well.
6. Once the cake is ready and taken out, wait for it to cool down.
7. Using a fork or a toothpick poke holes throughout the cake (I do it generously).
8. Slowly pour the combined milks over the cake, and let it absorb to avoid spilling over.
9. Once the tres leches is fully absorbed, layer the top with cool whip and ground coffee. Refrigerate for at least 2 hours. Serve cold.
10. Share your delicious creation and tag me @MariamShibly! Let me know how it goes :)

Tips

- I prefer to make this the night before so that it's extra delicious and flavorful.
- Play around with the flavors: instead of adding coffee on top, add chocolate, biscuits, Oreos, etc.