

Tres Leches Cake

Delia Griffith's version of a Betty Crocker recipe
(<http://www.bettycrocker.com>)

Ingredients

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1 1/4 cups water
- 1 tablespoon vegetable oil
- 2 teaspoons vanilla
- 4 eggs
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- 1 cup whole milk or evaporated milk
- 1 cup whipping cream
- 1 container Cool Whip

Instructions

- Heat oven to 350°F (325°F for dark or nonstick pan).
- Grease and flour or spray the bottom and sides of a 13x9-inch pan.
- In a large bowl, beat cake mix, water, oil, vanilla and eggs with an electric mixer on low speed for 30 seconds, then on medium speed for 2 minutes, scraping the bowl occasionally. Pour into pan.
- Bake for 29 to 35 minutes or until edges are golden brown and a toothpick inserted in the center comes out clean. Let stand for 5 minutes. Poke the top of the hot cake every 1/2 inch with a long tined fork, wiping the fork occasionally to reduce sticking.
- In a large bowl, stir together sweetened condensed milk, whole milk and whipping cream. Carefully pour evenly over top of cake. Cover; refrigerate about 1 hour or until mixture is absorbed into cake (I usually make it the night before so it could really soak in). Frost with Cool Whip just before serving.