

Tres Leches Cake - The Creamiest, Dreamiest Milk-Soaked Dessert

big flavor with minimal effort



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cake:

1 box vanilla cake mix (plus ingredients listed on box - usually eggs, oil, and water)

For the Milk Mixture:

1 can (12 oz) evaporated milk

1 can (14 oz) sweetened condensed milk

1 cup heavy cream

1 tsp vanilla extract

For the Topping:

1½ cups whipped topping (or homemade whipped cream)

1 tbsp powdered sugar (optional, for garnish)

Step-by-Step Instructions:

1 Bake the Cake:

Preheat oven to 350°F (175°C). Grease and flour a 9x13-inch baking dish.

Prepare the cake mix according to package instructions.

Pour batter into the pan and bake for 28-30 minutes, or until a toothpick inserted comes out clean.

2 Cool & Poke:

Let the cake cool for 10 minutes.

Use a fork or skewer to poke holes all over the surface-this helps the milk mixture soak in fully.

3 Mix the Tres Leches:

In a bowl, whisk together evaporated milk, sweetened condensed milk, heavy cream, and vanilla extract.

4 Soak the Cake:

Slowly pour the milk mixture over the warm cake, ensuring even coverage.

Let it sit at room temperature for 30 minutes to absorb the liquid.

5 Chill & Top:

Spread whipped topping evenly over the cake.

Refrigerate for at least 2 hours, or overnight for the best texture.

6 Garnish & Serve:

Dust with powdered sugar just before serving.

Slice and enjoy this ultra-moist masterpiece!

Tips for Success:

Don't skip the poking step-it helps the milk seep deep into the cake.

Chill overnight for a fully saturated, ultra-creamy texture.

Use homemade whipped cream if you want a more airy topping (just whip 1 cup cold heavy cream with 2 tbsp powdered sugar until stiff peaks form).

For a flavor boost, sprinkle ground cinnamon or top with sliced strawberries or maraschino cherries.

Serving Suggestions & Pairings:

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17. Serving Suggestions & Pairings: This Tres Leches Cake is rich and moist on its own, but you can turn it into a showstopper with:
18. A side of : No-Bake Oreo Cream Pie for contrast
19. An icy treat like : Easy Ice Cream Sandwich Cake at summer parties
20. A sprinkle of fun with : Easter Cookies Everyone Will Be Talking About
21. Make-Ahead & Storage Tips: Fridge: Keep tightly covered for up to 4 days.
22. Freezer: Not recommended once soaked, but you can bake and freeze the unsoaked cake layer ahead of time.
23. Make-: Ahead: Assemble the cake and soak it a day in advance-just wait to add the whipped topping until ready to serve.
24. More Desserts to Love: If creamy, no-fuss desserts are your jam, check out:
25. Pumpkin : Delight - no-bake layers of pumpkin spice happiness

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/tres-leches-cake-the-creamiest-dreamiest-milk-soaked-dessert/>