

Taste of Home



German Chocolate Tres Leches Cake

TOTAL TIME: Prep: 20 min. Bake: 25 min. + chilling

YIELD: 15 servings.

I first tried tres leches cake while I was in Ecuador several years ago. Since then, I've changed it up by adding some of my favorite ingredients, namely chocolate and coconut. This version also has a splash of rum for an adults-only treat. —Lisa Varner, El Paso, Texas

Ingredients

1 package chocolate cake mix (regular size)

1 can (14 ounces) sweetened condensed milk

1 can (12 ounces) evaporated milk

1-1/2 cups heavy whipping cream, divided

1/4 cup rum

3 tablespoons confectioners' sugar

1/2 cup sweetened shredded coconut, toasted

1/2 cup chopped pecans, toasted

Chocolate syrup, optional

Directions

1. Preheat oven to 350°. Prepare and bake cake mix according to package directions, using a 13x9-in. baking pan. Cool on a wire rack.

2. Meanwhile, in a large bowl, whisk milks, 1/2 cup cream and rum. With a wooden skewer, poke holes in cake about 1/2 in. apart. Slowly pour milk mixture over cake, allowing cake to absorb mixture. Let stand 30 minutes. Refrigerate, covered, 8 hours or overnight.

3. In a small bowl, beat remaining 1 cup cream until it begins to thicken. Add confectioners' sugar; beat until stiff peaks form. Spread over top of cake. Sprinkle with coconut and pecans. If desired, drizzle servings with chocolate syrup.

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