

Dessert

Tres Leches Cake

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Servings: 16

Preparation Time: 55 minutes

Bake Time: 50 minutes

This recipe produces a cake of sixteen servings plus two tablespoons of additional Tres Leches Mixture per serving.

1 2-layer-size white cake mix
3/4 cup butter, softened
6 eggs
1/2 cup water
2 tablespoons lime peel, finely shredded
3 fresh mangoes, pitted, peeled and chopped
1 full recipe Tres Leches Mixture
1 cup whipping cream
3/4 cup granulated sugar
1 teaspoon vanilla
thin slices lime peel (optional)

Preheat oven to 350 degrees.

Grease and flour a 10-inch springform pan; set aside.

In a very large mixing bowl, combine the cake mix, butter, eggs and water. Beat on medium speed for 2 minutes (the batter will be thick). Stir in the lime peel. Spread the batter in the prepared pan.

Bake 50 to 55 minutes or until a wooden toothpick inserted near the center comes out clean.

Cool in the pan on a wire rack for 10 minutes. (The cake may sink slightly during cooling.) Loosen the cake from the sides of the pan and remove the sides. Lift the cake from the pan bottom using a wide spatula. Cool on a wire rack.

Line an 11-inch round straight-sided Dutch oven or storage container with plastic wrap, allowing the wrap to hang over the edges of the pan. Set aside.

Using a long serrated knife, split the cake in half horizontally. Place the top half of the cake, cut side up, in the prepared container.

In a medium bowl, combine the mangoes with the 1/4 cup reserved sweetened condensed milk set aside from the Tres Leches Mixture recipe. Spoon the mango mixture evenly atop the cake layer in the pan. Replace the cake bottom in the pan, cut side down. Press down lightly.

Using a long-tined fork or wooden skewer, poke hole in the cake layers across the whole surface of the cake.

Slowly pour four cups of the Tres Leches Mixture over the cake. Cover and chill overnight.

Cover and chill the remaining Tres Leches Mixture.

About 1 hour before serving, pour one cup of the remaining Tres Leches Mixture slowly over the cake. Cover and chill the cake and remaining Tres Leches Mixture until serving time.

To serve, in a chilled large bowl, combine the whipping cream, sugar and vanilla. Beat with an electric mixer until stiff peaks form.

Remove the cake from the refrigerator and uncover. Place a serving platter with a lip, upside down over the container; carefully invert the container. Remove the plastic wrap.

Spread the whipped cream mixture over the top and sides of the cake. Top the cake with lime peel, if desired.

Some of the Tres Leches Mixture will seep out of the cake as it stands.

Serve immediately with the remaining Tres Leches Mixture.

123mg Cholesterol; 269mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 2 Other Carbohydrates.