

Eggnog Tres Leches Cake

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Servings: 15

1 regular size package
white cake mix
1 1/3 cups water
2 tablespoons canola oil
3 large egg whites
2 cups eggnog
1 can (14 ounce)
sweetened condensed milk
1/2 cup 2% milk
1 1/2 cups heavy whipping
cream
1/4 cup sugar
1/8 teaspoon ground
cinnamon
1/8 teaspoon ground
nutmeg

Preparation Time: 40 minutes

Bake Time: 25 minutes

Preheat the oven to 350 degrees.

In a large bowl, combine the cake mix, water, oil and egg whites. Beat on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into a greased and floured 13x9-inch baking pan.

Bake until a toothpick inserted in the center comes out clean, 25 to 30 minutes. Cool on a wire rack. Using a skewer, poke holes in the cake one inch apart.

In a second bowl, combine the eggnog, sweetened condensed milk and 2% milk. Pour 3/4 cup of the mixture over the cake. Let stand until the liquid is absorbed, 20 to 30 minutes. Repeat four times. Cover and refrigerate for eight hours or overnight.

In a large bowl, beat the cream until it begins to thicken. Add the sugar. Beat until soft peaks form. Spread over the cake. Sprinkle with cinnamon and nutmeg.

Refrigerate any leftovers.

Per Serving (excluding unknown items): 331 Calories; 18g Fat (47.4% calories from fat); 5g Protein; 39g Carbohydrate; trace Dietary Fiber; 60mg Cholesterol; 229mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 2 1/2 Other Carbohydrates.