

Triple-Chocolate Tres Leches Cake

Holiday Desserts

Favorite Brand Name Recipes Vol. 8, No. 73

Servings: 16

1 package (2 layer size) devil's food cake mix

2 packages (4 ounce ea) Baker's semi-sweet chocolate, divided

1 can (14 ounce) sweetened condensed milk

1 can (12 ounce) evaporated milk

1/2 cup sour cream

1 tablespoon unsweetened cocoa powder

1 cup whipped topping, thawed

Preparation Time: 25 minutes

Prepare the cake batter and bake in a 13x9-inch pan as directed on the package. Cool the cake in the pan for 10 minutes; then pierce the cake with a large fork at 1/2-inch intervals.

Melt seven ounces of the chocolate as directed on the package. Blend the milks and sour cream in a blender until smooth. Add the melted chocolate and blend well.

Pour the milk mixture over the cake, re-piercing the cake if necessary until the milk mixture is absorbed.

Refrigerate for one hour.

Meanwhile, make curls from the remaining chocolate.

Stir the cocoa powder into the whipped topping. Frost the cake with the whipped topping mixture. Top with chocolate curls.

Keep refrigerated.

Start to Finish Time: 1 hour 5 minutes

HOW TO MAKE

CHOCOLATE CURLS:

Microwave the chocolate on High for a few seconds or just until you can smudge the chocolate with your thumb.

Hold the chocolate steady and draw a vegetable peeler slowly across to form curls.

Per Serving (excluding unknown items): 114 Calories; 6g Fat (43.3% calories from fat); 3g Protein; 14g Carbohydrate; trace Dietary Fiber; 14mg Cholesterol; 46mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	114	Vitamin B6 (mg):	trace
% Calories from Fat:	43.3%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	46.6%	Thiamin B1 (mg):	trace
% Calories from Protein:	10.1%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	6g	Folacin (mcg):	4mcg
Saturated Fat (g):	4g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	1mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	14mg	% Refused:	n n%
Carbohydrate (g):	14g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	0
Sodium (mg):	46mg	Vegetable:	0
Potassium (mg):	135mg	Fruit:	0
Calcium (mg):	104mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	222IU		
Vitamin A (r.e.):	51 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 114 Calories from Fat: 49

% Daily Values*

Total Fat 6g	9%
Saturated Fat 4g	19%
Cholesterol 14mg	5%
Sodium 46mg	2%
Total Carbohydrates 14g	5%
Dietary Fiber trace	0%
Protein 3g	

Vitamin A	4%
Vitamin C	1%
Calcium	10%
Iron	1%

* Percent Daily Values are based on a 2000 calorie diet.