
Cuban `Tres Leches` Rum Cake

Patty Michaelsen

Nettles Island Cooking in Paradise - 2014

1 package yellow cake mix
1 can evaporated milk
1 can condensed milk
2 cups haevy cream
1 teaspoon vanilla
1 cup rum (or more to taste)
Cool Whip (optional)

In a bowl, mix the rum, milk, cream and vanilla together. Refrigerate until ready to use.

Bake the cake according to package directions. Cool. Keep the cake in the baking pan.

Poke holes in the cake. Pour the rum mixture over the top. Top with Cool Whip (if desired).

Freeze.

Remove from the freezer 30 minutes prior to serving.

Dessert

Per Serving (excluding unknown items): 2586 Calories; 79g Fat (27.4% calories from fat); 40g Protein; 431g Carbohydrate; 6g Dietary Fiber; 84mg Cholesterol; 3666mg Sodium. Exchanges: 2 Non-Fat Milk; 16 Fat; 27 Other Carbohydrates.