

FROM THE KITCHEN OF...

BIRDY PRETZELS

CHOCOLATE TRES LECHES CAKE

INGREDIENTS: CAKE

(1) 20 OZ B&P CHOCOLATE CAKE MIX
12 OZ WATER, COOL

INGREDIENTS: TRES LECHE

14 OZ SWEETENED CONDENSED MILK
6 OZ EVAPORATED MILK
6 OZ HALF & HALF
15 GRAMS UNSWEETENED COCOA POWDER

INGREDIENTS: WHIPPED TOPPING

120 GRAMS POWDERED SUGAR
75 GRAMS UNSWEETENED COCOA POWDER
24 OZ HEAVY CREAM

SERVINGS: 9X13 PAN

COOK TIME: 15-20 MINUTES

COOK TEMPERATURE:
350°

DIRECTIONS

- PREPARE CAKE BATTER PER PACKAGE AND BAKE IN A GREASED 9"X13" PAN.
- PREPARE TRES LECHE BY MIXING THE CONDENSED MILK, EVAPORATED MILK, HALF & HALF AND COCOA POWDER AND THEN WHISK.
- ONCE CAKE IS FULLY BAKED AND STILL WARM, USE A FORK TO PIERCE THE CAKE SO THE TRES LECHE CAN SOAK IN THE CAKE.
- POUR TRES LECHE EVENLY OVER CAKE AND REFRIGERATE FOR AT LEAST 2 HOURS OR OVERNIGHT IF POSSIBLE.
- TO PREPARE WHIPPED TOPPING, MEASURE OUT POWDERED SUGAR, COCOA POWDER AND CREAM IN A MIXING BOWL AND WHISK ON HIGH TILL IT'S THE DESIRED CONSISTENCY
- ADD WHIPPED TOPPING TO CAKE AND CHILL UNTIL READY TO SERVE

TIPS & TRICKS

- ✓ TOP WITH CHOCOLATE SHAVINGS, CHOCOLATE SPRINKLES OR CHOCOLATE SYRUP.
- ✓ DON'T HAVE HALF & HALF? USE 3 OZ OF MILK + 3 OZ OF HEAVY CREAM.