

Tres Leche

Recipe makes 12 servings

Ingredients

- 16 oz box Pillsbury Sugar Free Classic Yellow Cake Mix
- 12 oz can Zero Calorie Soda, any brand/flavor will work
- 1.5 C Zero Sugar Cool Whip
- 1/2 C Coconut Almond Milk
- 1/2 C Fat Free Fairlife Milk
- 1/2 C Fat Free Sweetened Condensed Milk
- 1 tsp Vanilla Extract



Nutrition Profile

- per serving -

Calories - 188

Fat - 3g

Carbohydrates - 44g

Protein - 4g

***Fiber - 1g**

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Instructions

- 1. Start by adding your box of cake mix to a large mixing bowl, along with your carbonated beverage, and 1 tsp of vanilla extract. Mix well.**
- 2. Pour your batter into a cake pan and give it a shake to spread evenly.**
- 3. Place in the oven and cook according to the time and temperature on the back of the cake mix box that you are using.**
- 4. Once your cake is done, remove from the oven. Using a fork, poke holes all over your cake. These holes allow the cake to absorb the liquid that you're going to pour over it.**
- 5. In a mixing bowl, add 1/2 cup coconut almond milk, 1/2 cup fat free Fairlife milk, and 1/2 cup fat free sweetened condensed milk. Mix together really well and make sure the sweetened condensed milk is completely mixed in.**
- 6. Pour your milk mixture over your cake.**
- 7. When you are ready to serve, spread on 1.5 cups of zero sugar cool whip, and cut into 12 slices.**
- 8. Enjoy!**

Notes

- **Be sure to refrigerate this cake and any leftovers.**
- **The longer this sits, the more the cake will absorb the milk. So you can make this the night before an event or party, and it will be just as delicious!**