TRES LECHES

Camp Prep: 10 minutes
Cook Time: 60 minutes
Cool Time: 15 minutes
Add milk and whipping cream: 10 minutes

Ingredients

1 box (13.25 oz) Betty Crocker Super Moist French Vanilla Cake Mix
½ cup Water
1/3 cup Vegetable Oil
3 Eggs
1 12 oz can Carnation Evaporated Milk
½ can (7 oz) Eagle Brand Sweetened Condensed Milk
1 pint (16 oz) Heavy Whipping Cream
1 tsp Vanilla Extract
1 tsp Cinnamon
1 8oz. carton extra creamy whipped cream
Ice

At Home Preparation:

1. None

At Campout Preparation:

1. Preheat a 12” Dutch oven and grease with butter.
2. In an aluminum pot, combine cake mix, water, oil, eggs; and mix thoroughly.
3. Pour mixture into 12” Dutch oven.
4. Rotate the lid on the oven every 15 or 20 minutes until done, about an hour.
   Cake is done when a toothpick or knife is inserted near the center will come out clean.
5. Let cake air cool 15 min then place Dutch oven on a bed of ice.
6. While the cake cools, combine in an aluminum pot the last four ingredients of Evaporated Milk, Condensed Milk, Heavy Whipping Cream, and Vanilla Extract.
7. When cake has completely cooled cut holes in top of cake and pour milk mixture over cake, sprinkle with cinnamon and cover top with whipped cream.

Equipment

12” Dutch oven
Aluminum pots
Spatula, Serving utensil, knife
Lid lifter & Trivet