

Tres Leches Cupcake

Ingredient:	Measurement:
Evaporated Milk	1/3 cup
Sweetened Condensed Milk	3 Tablespoons
Heavy Cream	1 Tablespoon
Yellow Cake Mix	1 box + ingredients to make cupcakes
Cream Cheese Icing	1 – 2 cans
Colored Sugar Sprinkles	to taste

- 1) Make cupcakes according to cake mix directions.
- 2) Scoop batter evenly into 12 cupcake liners.
- 3) Bake according to box directions
- 4) While cupcakes are cooking, in stainless steel bowl, add evaporated milk, sweetened condensed milk and heavy cream. Whisk until well blended. Fill a squeeze bottle with milk mixture.
- 5) Remove cupcakes from oven. Poke holes in cupcakes and slowly fill each cupcake with 1 oz of tres leches mixture while cupcake is still warm. Chill cupcakes for 1 hour.
- 6) Put icing into pastry bag and swirl icing in a circle in the center of the cupcake.
- 7) Sprinkle each cupcake with colored sugar.