Bunnies Tres Leches Mini Cakes



Ingredients:

|  |  |
| --- | --- |
| White cake mix (16.25 oz) | 1 box |
| Water | 1 ¼ cups |
| Vegetable oil | 1/3 cup |
| Phil’s Fresh Free Range Eggs | 4 |
| Strawberries, chopped | 1 ½ cups |
| Canned sweetened condensed milk | 1 cup |
| Canned fat free evaporate milk | 1 cup |
| Low fat milk | ¼ cup |
| Heavy whipping cream | 1 cup |
| Granulated sugar | 1 ½ tbsp |
| Vanilla extract | ½ tsp |
| Slice strawberries for garnish | 12 |

Directions:

1. Preheat oven to 350F. Spray twelve 4oz ramekins with nonstick cooking spray. Set aside.
2. Combine cake mix, water, vegetable oil and eggs in a large bowl. Whisk to combine ingredients. Fold in strawberries and pour mixture into prepared ramekins. Bake for 20-22 minutes or until a toothpick inserted comes out clean. Let cool completely.
3. Whisk together condensed milk, evaporated milk and low fat milk in a medium bowl for the milk topping. Poke holes in the cakes thoroughly using a fork. Spoon 4 tablespoons of mixture over each cake. Cover with aluminum foil and refrigerate for at least 2 hours to overnight to allow liquid mixture to soak in.
4. Place whipping cream, sugar and vanilla in a bowl of a stand mixer. Whip until stiff peaks form. Spread evenly over top of the cake. Garnish each cake with 1 sliced strawberry.