***Tres Leches Cake*
By Cherie Schroth**

**Cake:**

1 white cake mix

1 1/2 cups flour

5 large eggs

1/2 cup sugar

2/3 cup oil

1 teaspoon vanilla

1 cup milk

1 teaspoon baking powder

Blend all ingredients with a mixer for a minute and pour into greased 9x13 pan. Bake at 350 for 35-45 minutes or until pick come out clean.

**Milk:**

1 can condensed milk

1 can evaporated milk

1/4 cup cream or half and half

Blend together. Poke holes through cake top. Pour evenly over cake.

**Mascarpone Cream Icing:**

6 Ounces Mascarpone cream (I substituted 5 oz cream cheese, 2 tablespoons heavy cream, 1/2 tablespoons sour cream blended very well.)

2 cups heavy cream

3/4 cup sugar

1 1/2 teaspoons vanilla

Blend all ingredients really well together. Spread over the top of cake. Cherie piped around the edge with a pastry bag and a\large star tip. This made extra you could adjust using less Mascarpone and cream.

I've also inverted the cake to a rectangular platter and frosted the top and sides. This makes a pretty presentation if you have a platter to fit.

**Garnish:**

2 cups or more fresh blueberries

2 or 3 cups fresh strawberries sliced

3 sliced and halved kiwi fruit

Toasted coconut chips. (I used Bare brand.)

Toasted, sliced, and sugared almonds. (I have made my own or used Good Sense Almond Topping Honey Roasted.)

I evenly sprinkled blueberries over the entire top. Next I placed strawberry alternating with kiwi slices in rows. Then I piped stars around the edge. I garnish with coconut chips and almonds.

Enjoy!