



Avocado Tres Leches Cake



Ingredients:

1.5 cups all purpose flour
1 tsp baking powder
1 Avocado from Mexico
1 cup sugar
5 eggs
1 tsp vanilla
1.5 cups half and half
1 14 oz can sweetened condensed milk
1 12 oz can evaporated milk
2 cups heavy whipping cream
1 cup powdered sugar
1 tsp vanilla
Diced fruit such as strawberries and kiwis (optional)

Directions:

Mash avocado with a fork and blend with sugar until fluffy. Mix in eggs and vanilla until thoroughly combined. Stir flour and baking soda together and slowly add to avocado mixture until blended. Pour batter in a greased 9 x 13 inch baking dish, bake at 350 degrees for 30 minutes. Pierce cooled cake with a fork several times. Combine half and half, sweetened condensed milk, & evaporated milk. Pour over cake. Refrigerate for at least 3 hours or overnight. In a mixer, whip whipping cream, powdered sugar & vanilla until stiff peaks are formed. Spread over the top of cake. Top with fruit. Keep refrigerated until ready to serve.