

Red Velvet Tres Leches Cake



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Soft, light luxurious red velvet sponge soaked in a creamy vanilla triple milk mixture. Topped with whipped cream and a dusting of cocoa powder its the perfect combination of vanilla and cocoa flavours.

Ingredients

Sponge

- 280g self rising flour
- 30g cocoa powder
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 120g caster sugar
- 320ml dairy free milk, room temp
- 1 tsp apple cider vinegar
- 80g dairy free vanilla yoghurt
- 60g oil (vegetable or light olive oil)
- 60g melted dairy free butter
- 1 tsp vanilla extract
- 1/2 tsp - 1 tsp red food colouring paste

Milk Mixture

- 240 ml dairy free evaporated milk
- 370g dairy free condensed milk
- 120g dairy free milk

Instructions

1. Line and lightly grease a 9 inch baking dish.
2. Preheat oven to 170 degrees C (Fan oven)
3. Mix milk and vinegar together then pour into a large mixing bowl and add in the remaining wet ingredients.
4. Using a sieve, sift in the dry ingredients.
5. Gently mix until JUST combined. Add in your food colouring slowly, 1/4 tsp at a time, gently mixing until you get the desired colour.
6. Pour the batter into the tin and bake for 30-35 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle. (All ovens are different so if after 30 minutes your cake is still not cooked, carry on baking and check every 5 minutes until cooked. If your cake is browning too much on top lightly cover it with tin foil)
7. Whilst the sponge is baking make the milk mixture by combining the three types of milk and extract in a saucepan over medium heat. Whisk until combined. Remove from the heat and leave to cool.
8. Once the cake is baked poke holes all over the cake ensuring you reach all the way down to the bottom of the pan.

- 1 tsp vanilla extract

Topping

- 270ml dairy free double cream
- 3 tbsp icing sugar

9. Slowly pour half of the milk mixture over the cake. Wait 5 minutes for it to absorb and then cover with another 1/4 of the milk mixture (save a 1/4 for serving)
10. Cover the cake and leave it to cool to room temperature. Place in the fridge overnight.
11. The next day remove your cake from the fridge and let it warm to room temperature. Whip your cream with the icing sugar and spread on top of the cake. Serve with a dusting of cocoa powder.

Notes

All ingredients at room temp unless otherwise stated.

** Use yoghurt high in protein for best results - I used soya.

