

# S'mores Tres Leches

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*The softest cookie butter sponge soaked in a chocolate triple milk mixture. Topped with gooey marshmallow fluff, whipped chocolate ganache and dusting of toasted marshmallow, this cake is tender, rich and gooey.*

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## Ingredients

### Sponge

- 300g self rising flour
- 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 yoghurt
- 60g oil (vegetable or light olive oil)
- 60g melted cookie butter spread e.g. biscoff spread

### Chocolate Milk Mixture

- 240 ml dairy free evaporated milk
- 370g dairy free condensed milk
- 120g dairy free milk
- 50g dark cocoa powder

### Ganache

## 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 juice 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.
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 in a saucepan over medium heat. Whisk in the cocoa powder 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.
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

- 200g dark chocolate (high quality, at least 60% cocoa)
- 200g dairy free / dairy double cream
- 1 pinch salt

### **Marshmallow fluff**

- 200g aquafaba
- 1/4 tsp cream of tartar
- 250g icing sugar
- 1/4 tsp xanthan gum

### **Topping**

- Toasted marshmallows
- Crushed biscuits

(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.
12. Next make the chocolate ganache.
13. Heat the cream until just boiling. Put the chocolate in the bowl of a stand mixer and then pour the hot cream over chocolate and make sure it's completely covered. Let stand 5 minutes. Attach paddle attachment and mix at low speed until cream and chocolate are combined. Let mixture cool at room temperature. Add a pinch of salt and then attach the whisk attachment to the mixer. Mix on medium until all the ingredients are incorporated, then turn the mixer up to high for 2-3 minutes, until ganache is light and fluffy.
14. Next make the marshmallow fluff. Add the aquafaba, xanthan gum and cream of tartar to the bowl of a stand mixer. Use the balloon whisk beat for about 1 minute until it starts to get fluffy. With the mixer running on low, gradually add in the icing sugar until stiff peaks start to form and your mixture looks like marshmallow fluff.
15. Spread the marshmallow fluff followed by the ganache on top of the cake. Serve with a dusting of toasted marshmallows, crushed biscuits and any remaining milk.

### **Notes**

All ingredients at room temp unless otherwise stated.

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

