

Masala Chai Tres Leches Cake



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Soft light spiced sponge soaked in a creamy masala chai milk. Topped with whipped cream and a dusting of chai spice its moist, indulgent with all the classic, comforting chai flavour.

Ingredients

Sponge

- 320g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 180g caster sugar
- 320g soya milk
- 1 - 1 1/2 tsp masala chai (adjust to preference)
- 1 tsp apple cider vinegar
- 100g soya based yoghurt
- 120g oil (vegetable or light olive oil)

Instructions

1. Start by making the Masala Chai spice mix (skip this step if you are using readymade spice mix). Mix together the spices then transfer to a airtight container.
2. Next make the sponge. Start by adding vinegar to the milk then transfer to a large bowl. Leave to rest for 10 minutes then add the rest of the wet ingredients. Sift in the dry ingredients and gently mix until just combined.
3. Lightly grease a 9 inch baking dish and heat the oven to 175 degrees C (Fan oven)
4. 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)
5. Whilst the sponge is baking make the milk mixture. Heat the dairy free milk until boiling then add in the tea bags. Reduce the heat and leave the tea bags to infuse the milk before gently pressing and then removing them. Add in the evaporated milk and condensed milk and mix until combined. Remove from the heat and leave to cool.

Milk Mixture

- 240 ml dairy free evaporated milk
- 370g dairy free condensed milk
- 120g dairy free milk of choice e.g. almond, soya
- 3 Masala Chai Tea Bags

Whipped Cream

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

Masala Chai Mix

- 1 tbsp ginger
- 1/4 tsp nutmeg
- 2 tbsp cinnamon
- 1/4 tsp star anise, ground
- 1 tsp cloves, ground
- 1 tbsp black peppercorn, ground

6. Once the cake is baked poke holes all over the cake ensuring you reach all the way down to the bottom of the pan.
7. 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)
8. Cover the cake and leave it to soak for at least 8 hours.
9. When ready to serve, whip your cream with the icing sugar. Spread on top of the cake.

Notes

All ingredients at room temp unless otherwise stated.

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

