

Bounty Bar Tres Leches



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Soft, light coconut sponge soaked in a creamy coconut condensed milk mixture. Topped with chocolate whipped cream and a dusting of coconut it is the perfect marriage of Bounty Bar and tres leches cake.

Ingredients

Sponge

- 280g self rising flour
- 80g desiccated coconut
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 180g caster sugar
- 320ml coconut milk (from a carton), room temp
- 1 tsp apple cider vinegar
- 80g coconut yoghurt
- 120g oil (vegetable or light olive oil)

Milk Mixture

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

Topping

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.
4. Pour this into a large mixing bowl and add in the remaining wet ingredients.
5. Using a sieve, sift in the dry ingredients.
6. Gently mix until JUST combined.
7. 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)
8. Whilst the sponge is baking make the milk mixture by combining the three types of milk in a saucepan over medium heat. Whisk until combined. Remove from the heat and leave to cool.
9. Once the cake is baked poke holes all over the cake ensuring you reach all the way down to the bottom of the pan.
10. 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

- 270ml dairy free double cream
 - 3 tbsp icing sugar
 - 3 tbsp dark cocoa powder
- mixture (save a 1/4 for serving)
11. Cover the cake and leave it to soak for at least 8 hours.
12. When ready to serve, whip your cream with the icing sugar and cocoa power and then spread on top of the cake. Serve with a dusting of desiccated coconut.

Notes

All ingredients at room temp unless otherwise stated.

