

# Butter Pecan Tres Leches

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*The softest butter sponge studded with chopped pecans soaked in a buttery triple milk mixture. Topped with whipped cream and dusting of pecans, this Butter Pecan Tres Leches cake is tender, sweet and buttery.*

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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 dairy free butter
- 1 tsp fine salt
- 150g pecans, chopped

### Butter Milk Mixture

- 240 ml dairy free evaporated milk
- 370g dairy free condensed milk
- 120g dairy free milk
- 2 tbsp dairy free butter

## 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. Fold in the pecans.
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 butter 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.
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)

## **Topping**

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

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 chopped pecans and any remaining milk.

## **Notes**

All ingredients at room temp unless otherwise stated.

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

