

Strawberry Shortcake Tres Leches



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*Soft and light **strawberry** sponge soaked in a creamy strawberry triple milk mixture. Topped with whipped cream and a dusting of crushed biscuit this is the perfect summertime dessert.*

Ingredients

Sponge

- 320g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 180g caster sugar
- 180g soya milk
- 40g strawberry coulis
- 1 tsp apple cider vinegar
- 100g soya based yoghurt
- 120g oil (vegetable or light olive oil)
- 1/2 tsp pink food colouring paste
(optional for more pink colour!)

Instructions

1. First start by making the strawberry coulis.
2. In a small saucepan over medium heat combine the water, strawberries and lemon juice. Gently stir the mixture lightly mashing the strawberries. Once the strawberries start to boil add in the sugar and cornflour. Mix until combined and reduce the heat to a light simmer. Leave to simmer for around 10 minutes.
3. Remove from the heat and press through a fine mesh sieve held over a bowl. Transfer the strawberry sauce to a jar and leave to cool completely (I put mine straight into the fridge to speed up the process!)
4. Next make the sponge. Lightly grease a 9 inch baking dish.
5. Preheat oven to 175 degrees C (Fan oven)
6. Mix milk and vinegar together. Set aside for 10 minutes to thicken and curdle.
7. Add the remaining wet ingredients to the milk mixture.
8. Using a sieve, sift in the dry ingredients.
9. Gently mix until JUST combined.

Milk Mixture

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

- 60g strawberry coulis

Strawberry Coulis

- 1 tbsp water
- 2 tsp cornflour
- 600g strawberries, chopped
- 50g golden caster sugar
- 1 tsp lemon juice

Whipped Cream

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

10. 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)

11. Whilst the sponge is baking make the milk mixture by combining the three types of milk and strawberry coulis in a saucepan over medium heat. Whisk until combined. Remove from the heat and leave to cool.

12. Once the cake is baked poke holes all over the cake ensuring you reach all the way down to the bottom of the pan.

13. 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)

14. Cover the cake and leave it to soak for at least 8 hours.

15. When ready to serve, whip your cream with the icing sugar. Spread on top of the cake. Serve with a dusting of crushed biscuit.

Notes

All ingredients at room temp unless otherwise stated.

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

