

# London Fog Tres Leches Cake

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*Tender earl grey sponge soaked in a triple milk mixture infused with lavender. Finished with a creamy lavender whipped cream it's extra soft and moist packed with floral lavender flavour and fresh earl grey notes.*

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## 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
- 2 earl grey teabags
- 1 tsp apple cider vinegar
- 100g soya based yoghurt
- 120g oil (vegetable or light olive oil)

### Milk Mixture

- 240 ml dairy free evaporated milk
- 370g dairy free condensed milk
- 120g coconut milk
- 2 tbsp dried culinary lavender

## Instructions

1. First start by infusing the milk in the tea. In a saucepan heat the milk until warm then add in the tea bags, gently stirring and pressing the tea bags until brewed. Remove from the heat and leave to cool. Remove the tea bags.
2. Once cool add in the vinegar then transfer to a large bowl with 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 by combining the three types of milk and lavender in a saucepan over medium heat for about 5 minutes to infuse the milk in the lavender. Whisk

## **Whipped Cream**

- 270ml dairy free double cream
- 3 tbsp icing sugar
- 1 tsp lilac food colouring (optional)

until combined. Remove from the heat and pour through a mesh sieve to remove the lavender. Leave to cool.

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. slowly add in 3 tbsp of the lavender milk along with the colouring if using.

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.

