

Mocha Tres Leches Cake (Eggless and Dairy free)



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Super moist chocolate sponge soaked in an coffee triple milk mixture. Covered in velvety whipped coffee cream and a dusting of cocoa powder, this cake has notes of coffee and chocolate throughout. My recipe is egg-free and can be made without dairy, and the best part is, it's super simple to make.

Ingredients

Sponge

- 280g self rising flour
- 80g fine dark cocoa powder
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 200g light brown sugar
- 360ml dairy free / dairy milk
- 1 tsp apple cider vinegar
- 100g dairy free / dairy greek style yoghurt
- 130g vegetable oil

Milk mixture

- 240 ml dairy / dairy free evaporated milk**
- 370g dairy / dairy free condensed milk
- 120g dairy / dairy free milk (I used almond)

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.
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 coffee 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

- 1 - 2 shots of espresso, or instant coffee powder

(save a 1/4 for serving)

10. Put the cake into the fridge for at least 6 hours or overnight.
11. The next day whip your cream with the icing sugar and coffee then spread over the cake. Serve with a dusting of cocoa powder and any remaining milk.

Topping

- 270ml dairy / dairy free double cream
- 3 tbsp icing sugar
- 2 tsp instant coffee
- Cocoa powder, for dusting

Notes

All ingredients at room temp unless otherwise stated.

Use vegan yoghurt and milk to make this cake vegan.

** can sub for full fat coconut milk from a can

