

# Lemon Meringue Pie Tres Leches

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*Soft, light lemon sponge soaked in a creamy dairy free condensed milk mixture. Topped with zesty lemon curd, fluffy whipped cream and a dusting of crushed biscuit it is the perfect marriage of lemon meringue pie and tres leches cake.*

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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
- 320ml soya milk
- 100g soya based yoghurt
- 120g oil (vegetable or light olive oil)
- Zest and juice from 1 large lemon

### Milk Mixture

- 240 ml dairy free evaporated milk
- 370g dairy free condensed milk
- 120g coconut milk
- 1 tsp lemon extract

### Whipped Cream

## Instructions

1. Start by making the lemon curd.
2. In a small saucepan over medium heat whisk together the cornflour and milk until smooth. Mix in the lemon juice, zest and sugar. Continue whisking frequently until the curd thickens, about 5 minutes. Transfer to a jar and leave to cool.
3. Next make the sponge. Lightly grease a 9 inch baking dish.
4. Preheat oven to 175 degrees C (Fan oven)
5. Mix milk and lemon juice together. Set aside for 10 minutes to thicken and curdle.
6. Rub the zest into the sugar and then add to the milk mixture along with the yoghurt and oil.
7. Using a sieve, sift in the dry ingredients.
8. Gently mix until JUST combined.
9. 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

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

### Lemon Curd

- 100g golden caster sugar
- 2 tbsp cornflour
- 120g soya milk
- Juice and zest from 2 lemons
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baking and check every 5 minutes until cooked. If your cake is browning too much on top lightly cover it with tin foil)

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

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

12. 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)

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

14. When ready to serve, whip your cream with the icing sugar. Spread a layer of the lemon curd on top of the cake followed by the whipped cream. Serve with a dusting of crushed biscuit.

### Notes

All ingredients at room temp unless otherwise stated.

