

Mexican Chocolate Milk Cake



Author: recipebyrosie

Inspired by Mexican Chocolate, this cake is sweet with a little spice. It has the softest spiced chocolate sponge soaked in a cinnamon triple milk mixture. Covered with whipped cinnamon cream and a dusting of cinnamon, this cake is moist, gooey, chocolatey with all those warm spiced flavours.

Ingredients

Sponge

- 250g self rising flour
- 30g dark fine cocoa powder
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 150g light brown sugar
- 100g icing sugar
- 320ml dairy free milk, room temp
- 1 tsp apple cider vinegar
- 100g dairy free yoghurt
- 120g oil (vegetable or light olive oil)
- 1 tsp fine salt
- 2 tsp cinnamon
- 1/4 tsp cayenne pepper
- 1 tsp instant coffee

Cinnamon Milk Mixture

- 240 ml dairy free evaporated milk

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 cinnamon 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.

- 370g dairy free condensed milk
- 120g dairy free milk
- 2 tsp cinnamon

Topping

- 270ml dairy free double cream
- 3 tbsp icing sugar
- 2 tsp cinnamon

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)

10. Cover the cake and leave it for at least 4 hours, ideally overnight (either on the worktop or in the fridge).

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 cinnamon then spread on top of the cake. Serve with a dusting of cinnamon and any remaining milk.

Notes

All ingredients at room temp unless otherwise stated.

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

