

banana milk latte tres leches cake



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Soft, light coffee infused sponge soaked in a creamy banana milk. Topped with whipped cream and a dusting of cocoa powder its moist, indulgent and tastes just like banana bread

Ingredients

Sponge

- 320g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 200g light brown sugar
- 300g soya milk
- 1 shot of strong espresso or 1 tbsp strong espresso powder dissolved in 40ml warm water
- 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
- 1 banana
- 1 tsp cinnamon

Instructions

1. First start by mixing the brewed coffee into the milk along with the vinegar. Set aside for 20 minutes to cool to room temperature and thicken. This makes a dairy free 'buttermilk'
2. Once cool 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 blending the banana with the coconut milk. Pour through a mesh sieve into a saucepan over medium heat then add the condensed milk, evaporated milk, cinnamon and brown sugar whisk until combined heating for about 5 minutes. Remove from the heat and pour through a mesh sieve to remove the lavender. Leave to cool.

- 2 tbsp brown sugar

Whipped Cream

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

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. 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.

