

# Hummingbird Tres Leches Cake

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*A soft moist banana pineapple spiced sponge soaked in a triple milk mixture. Topped with whipped cream and a dusting of crushed pecans its light yet squidgey with a delicious tropical sweet flavour.*

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## Ingredients

### Sponge

- 220g vegetable oil
- 320g self raising flour
- 1/2 tsp baking powder
- 1/4 tsp bicarbonate soda
- 200g light brown sugar
- 2 tsp ground cinnamon
- 1/2 tsp all spice
- 1/4 tsp nutmeg
- 2 small bananas, ripe and mashed
- 200g dairy free yoghurt
- 150g canned pineapple chunks, drained and blended into a pureé

### Milk Mixture

- 240 ml dairy free evaporated milk
- 370g dairy free condensed milk
- 120g coconut milk

### Topping

## Instructions

1. Lightly grease a 9 inch baking dish and heat the oven to 175 degrees C (Fan oven)
2. In a large bowl combine the wet ingredients for the sponge. Using a mesh sieve, sift in the dry ingredients. Mix until combined (the mixture will be thick).
3. 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)
4. Whilst the sponge is baking make the milk mixture by combining the three types of milk in a saucepan over medium heat for about 5 minutes. Whisk until combined. Remove from the heat and leave to cool.
5. Once the cake is baked poke holes all over the cake ensuring you reach all the way down to the bottom of the pan.
6. 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)

- 270ml dairy free double cream
- 3 tbsp icing sugar
- 80g pecans, crushed

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

8. When ready to serve, whip your cream with the icing sugar. Spread on top of the cake followed by the pecans.

## Notes

All ingredients at room temp unless otherwise stated.

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

