



Grain-Free Chocolate Tres Leches Cake

Grain-Free, Gluten-Free, Nut-Free, Dairy-Free option

Recipe by Whisk me Free

Ingredients

Cake:

- 1 ¼ cups [Otto's Naturals Cassava Flour](#)
- 2 teaspoons [Otto's Naturals Grain-Free Baking Powder](#)
- ¼ cup cocoa powder
- 1 ¾ cup sugar
- ½ cup oil
- 1 cup dairy/non-dairy milk
- 1 Tablespoon apple cider vinegar or lemon juice
- 2 eggs

Chocolate Cream:

- 1 cup dairy/non-dairy heavy cream
- 2 Tablespoons powdered sugar
- ½ cup dairy/non-dairy chocolate
- 1 Tablespoon dairy/non-dairy milk

Coffee Milk:

- ¼ cup brewed coffee, warm
- 1 cup dairy/non-dairy milk

Instructions

1. Preheat the oven to 180°C/350°F and line an 8x8-inch square baking tin with parchment paper and set it aside.
2. Make the buttermilk by whisking together the milk and vinegar/lemon juice and set aside for at least 5 minutes.
3. Whisk together the cassava flour, baking powder, sugar, eggs, oil and buttermilk until smooth.

4. Pour the batter into the prepared tin and bake for 30-45 minutes, or until center is cooked through.
5. As the cake cools, make the chocolate cream by whisking the cream and powdered sugar together until soft peaks form. In a separate bowl, make the ganache by heating the milk and chocolate together and mix until smooth. Let the ganache cool.
6. Mix the cooled ganache into the cream.
7. Make the coffee milk, by mixing the warm coffee with the milk in a liquid measuring cup.
8. Once the cake has cooled, prick holes into the cake with a fork, then pour the coffee milk into the cake.
9. Allow it to soak into the cake for 30-60 minutes. Top with the chocolate cream.
10. Slice and enjoy!