



## Ingredients for Chocolate Rava Cake

- Rava/ Semolina ☐ 1 cup
- Sugar ☐ 1/2 cup
- Maida/Plain Flour ☐ 1/4 cup
- Cocoa Powder ☐ 2 tbsp
- Refined Oil ☐ 1/4 cup
- Curd/Yogurt ☐ 1/2 cup
- Milk ☐ 1/3 cup
- Instant Coffee Powder ☐ 3/4 tsp
- Baking Powder ☐ 1 tsp
- Baking Soda ☐ 1/4 tsp
- Grated Almonds ☐ 2 tbsp

## Step 2 - Baking Chocolate Rava Cake

- ☐ Place the steel frame inside the pan.
- ☐ Preheat the pan for 5 minutes at medium-high with covered lid.
- ☐ Place the cake pan bowl over the frame.
- ☐ Now, the chocolate rava cake is ready for serving!
- ☐ Please turn off the flame and let it cool down. Top with grated almonds.
- ☐ Cover and cook for 30-35 minutes at reduced medium heat.

## Step 1 - Making Cake Batter

- ☐ Grind 1 cup of rava/semolina into a coarse powder.



- ☐ Grind 1/2 cup of sugar into a fine powder.



- ☐ Add both in a bowl and mix it.



- ☐ Add 1/4 cup of maida/plain flour.



- ☐ Add 2 tbsp of cocoa powder and stir it well.



- ☐ Pour 1/4 cup of refined oil.



- ☐ Dough it until you get a chocolate-colored batter. Let it rest for 15 minutes.



- ☐ Take 3/4 tsp of instant coffee powder with 1.5 tsp of water. Pour this stuff to the mixture.



- ☐ Pour 1/3 cup of milk.



- ☐ Add 1/2 cup of curd/yogurt.



- ☐ Grease a cake pan with oil.



- ☐ Dust some flour over and swirl the pan to get coated with flour on all sides,



- ☐ Add 1 tsp of baking powder.



- ☐ Add 1/4 tsp of baking soda and mix it well



- ☐ Pour the prepared batter into the greased pan.



- ☐ Now the batter is ready for baking process.



Scan 4 Blog



Scan 4 Video



Rate your Taste ★★★★★