

Chocolate Rava Cake



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 \Box 1 tsp

Grated Almonds ☐ 2 tbsp

Baking Soda ☐ 1/4 tsp



☐ 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.

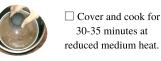


Step 2 - Baking Chocolate Rava Cake

☐ Now, the chocolate rava cake is ready for serving!



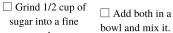
☐ Please turn off the flame and let it cool down. Top with grated almonds.



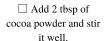
Step 1 - Making Cake Batter





















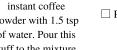






☐ Dough it until you get a chocolatecolored batter. Let it rest for 15 minutes.







☐ 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







 \square Now the batter is ready for baking process.



















