

Eggless Chocolate Cake



Ingredients for Cake Batter **Ingredients for Ganache and Garnishing** Cocoa Powder 1/3 cup Refined Oil 1/3 cup Step 4 - Garnishing Cake Corn Flour ☐ 1 tbsp Curd ☐ 1/3 cup Sugar □ 1/2 cup \square Get the cake on Powdered Sugar ☐ 1/2 cup a plate and glaze it Milk □ 1 cup Plain Flour/Maida ☐ 1 cup with ganache. Grated Chocolate ☐ Some Cocoa Powder 1/4 cup Butter 2 tbsp Baking Powder \Box 1 tsp ☐ Take care that Baking Soda ☐ 1/2 tsp the ganache is not Salt A Pinch hot while glazing. ☐ Garnish it with ☐ Now, eggless Milk □ 1/2 cup grated chocolate. Keep chocolate cake is ready! Coffee Powder □ 1 tsp it in the fridge for 1 hour before serving. Hot Water □ 1 tbsp Vanilla Essence ☐ 1 tsp Step 1 - Making Cake Batter ☐ Take a 6-inch ☐ Swirl it to get ☐ Take a bowl and ☐ Put 1 cup of alladd 1/3 cup of cake pan and grease coated with flour to ☐ Add 1/3 cup of ☐ Add 1/2 cup of ☐ Mix it for a purpose plain flour it with oil or butter. avoid sticking of cake. refined oil in it. curd. powdered sugar. minute. into it. ☐ Take 1/2 cup of ☐ Mix it gently ☐ Add 1/2 tsp of ☐ Put 1/4 cup of ☐ Sift these dry ☐ Add a pinch of ☐ Add 1 tsp of milk and add it using the cut and baking soda. cocoa powder. ingredients well. salt. baking powder. gradually. fold method. ☐ Mix it gently using the cut ☐ Add 1 tsp of ☐ Add 1 tbsp of ☐ Pour this ☐ Add 1 tsp of coffee powder in a hot water and mix it The cake batter is ready. and fold way till the batter gets mixture into the vanilla essence and a smooth consistency. separate bowl. batter. mix it well.





Step 2 - Making Chocolate Cake

and place a stand or lid and preheat for any plate upside down in it.



☐ Take a vessel ☐ Cover it with the 10 mins with medium heat



☐ Place the cake pan over it and cover it again.



☐ Cook for 40-45 minutes with lowmedium heat. Time



☐ Do check after 30 minutes. Check with a knife or toothpick by pricking. It comes clean.

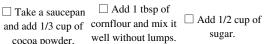






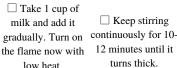
Step 3 - Making Ganache

cocoa powder.









☐ Keep stirring 12 minutes until it



☐ Add 2 tbsp of butter, and mix it for a minute

☐ Now ganache is ready! Let it cool down for 5 minutes.













