



## Ingredients for Cake Batter

- Refined Oil ☐ 1/3 cup
- Curd ☐ 1/3 cup
- Powdered Sugar ☐ 1/2 cup
- Plain Flour/Maida ☐ 1 cup
- Cocoa Powder ☐ 1/4 cup
- Baking Powder ☐ 1 tsp
- Baking Soda ☐ 1/2 tsp
- Salt ☐ A Pinch
- Milk ☐ 1/2 cup
- Coffee Powder ☐ 1 tsp
- Hot Water ☐ 1 tbsp
- Vanilla Essence ☐ 1 tsp

## Ingredients for Ganache and Garnishing

- Cocoa Powder ☐ 1/3 cup
- Corn Flour ☐ 1 tbsp
- Sugar ☐ 1/2 cup
- Milk ☐ 1 cup
- Grated Chocolate ☐ Some
- Butter ☐ 2 tbsp

## Step 4 - Garnishing Cake

- ☐ Get the cake on a plate and glaze it with ganache.



- ☐ Take care that the ganache is not hot while glazing.



- ☐ Garnish it with grated chocolate. Keep it in the fridge for 1 hour before serving.



- ☐ Now, eggless chocolate cake is ready!



## Step 1 - Making Cake Batter

- ☐ Take a 6-inch cake pan and grease it with oil or butter.
- ☐ Swirl it to get coated with flour to avoid sticking of cake.
- ☐ Take a bowl and add 1/3 cup of refined oil in it.
- ☐ Add 1/3 cup of curd.
- ☐ Add 1/2 cup of powdered sugar.
- ☐ Mix it for a minute.
- ☐ Put 1 cup of all-purpose plain flour into it.



- ☐ Take 1/2 cup of milk and add it gradually.
- ☐ Mix it gently using the cut and fold method.
- ☐ Sift these dry ingredients well.
- ☐ Add a pinch of salt.
- ☐ Add 1/2 tsp of baking soda.
- ☐ Add 1 tsp of baking powder.
- ☐ Put 1/4 cup of cocoa powder.



- ☐ Mix it gently using the cut and fold way till the batter gets a smooth consistency.
- ☐ Add 1 tsp of coffee powder in a separate bowl.
- ☐ Add 1 tbsp of hot water and mix it well.
- ☐ Pour this mixture into the batter.
- ☐ Add 1 tsp of vanilla essence and mix it well.
- ☐ The cake batter is ready.



## Step 2 - Making Chocolate Cake

- ☐ Take a vessel and place a stand or any plate upside down in it.
- ☐ Cover it with the lid and preheat for 10 mins with medium heat.
- ☐ Place the cake pan over it and cover it again.
- ☐ Cook for 40-45 minutes with low-medium heat. Time may vary.
- ☐ Do check after 30 minutes. Check with a knife or toothpick by pricking. It comes clean.



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## Step 3 - Making Ganache

- ☐ Take a saucepan and add 1/3 cup of cocoa powder.
- ☐ Add 1 tbsp of cornflour and mix it well without lumps.
- ☐ Add 1/2 cup of sugar.
- ☐ Mix it well.
- ☐ Take 1 cup of milk and add it gradually. Turn on the flame now with low heat.
- ☐ Keep stirring continuously for 10-12 minutes until it turns thick.
- ☐ Add 2 tbsp of butter, and mix it for a minute.
- ☐ Now ganache is ready! Let it cool down for 5 minutes.

