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Eggless Chocolate Cake



Ingredients

Refined flour - 1 1/4 cup
Powdered sugar - 3/4 cup
Yoghurt - 1 cup
Cocoa powder - 1/4 cup
Refined oil - 1/4 cup
Vanilla essence - 1 tsp
Baking powder - 1 tsp
Baking soda - 1/2 tsp
Salt - a pinch
Milk - 3 tbsp

Preparation

- 1 Preheat oven to 160 degree C or 320 degrees F.
- 2 Add sugar and yoghurt in a bowl and whisk well.
- 3 Now add baking powder and baking soda, and mix well and then keep aside for 5 minutes (call it Mixture A)
- 4 In a separate bowl, mix refined flour, salt and cocoa powder and sift twice (call it mixture B).
- 5 Mix oil and vanilla essence in mixture A and mix well.
- 6 Now gradually add mixture B to mixture A (add 2 tbsp at a time and then mix - keep repeating till all the mixture is over).
- 7 You may add a few tsp of milk in the mixture, if it becomes too thick.
- 8 Pour this mixture in a non-stick cake tin and bake for 45 - 50 minutes, or check if a tooth pick inserted comes out clean.
- 9 Remove from the oven and unmould.
- 10 Cut into pieces and serve

11 Let it cool down completely if you want to do icing on it.

Cooks Note

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