

rare recipes
by
Reena Malhotra

EGGLESS CHOCOLATE CAKE



Ingredients :

(In order of requirement, during preparation)

For the Cake :

- | | |
|--|---------------|
| <input type="checkbox"/> Refined Flour (Maida) | 1 ½ cups |
| <input type="checkbox"/> Sugar – Powdered | 1 cup |
| <input type="checkbox"/> Cocoa Powder | 3 tablespoons |
| <input type="checkbox"/> Salt | A pinch |
| <input type="checkbox"/> Baking Powder | 1 teaspoon |
| <input type="checkbox"/> Soda Bi-carbonate | ½ teaspoon |
| <input type="checkbox"/> Cooking Oil (Sunflower) / Unsalted Butter | 3 tablespoons |
| <input type="checkbox"/> White Vinegar | 1 teaspoon |
| <input type="checkbox"/> Cold Water | 1 cup |
| <input type="checkbox"/> Vanilla Essence | 2 – 3 drops |

For Topping/ Decoration (Optional) :

- | | |
|--|----------------|
| <input type="checkbox"/> Fresh Cream – Thick | 200 grams |
| <input type="checkbox"/> Icing Sugar | ½ cup |
| <input type="checkbox"/> Cadbury's Gems | 1 large packet |
| <input type="checkbox"/> Grated Chocolate | 1 cup |

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Method of Preparation :

- Pre-heat the Oven to 200 degrees Celsius.
- Grease a Cake Baking Tin/ Baking Dish with Cooking Oil/ Butter.
- Sieve the Refined Flour, Cocoa Powder, Baking Powder, Soda Bi-Carbonate and a pinch of Salt in a Bowl and keep aside.
- Mix Sugar and Cooking Oil/ Melted Butter very well in another Bowl.
- Slowly mix the Flour mixture into the mixture of Sugar and Cooking Oil.
- Add White Vinegar and stir well.
- Add Cold Water and mix well.
- The Cake Batter is now ready.
- Pour the Cake Batter into the Baking Tin/ Baking Dish.
- Bake the Cake for 35-40 minutes at 200 degrees Celsius.
- Check the readiness of the Cake by inserting a Knife/ Toothpick into the Cake. If the Cake is ready then the Knife/ Toothpick will not be wet and sticky and will come out dry.
- Remove from the Oven when ready and allow it to cool.
- Take a Serving Dish.
- Turn the Baking Tin/ Baking Dish upside down and tap it gently, allowing the Cake to come out and rest on the Serving Dish.
- Decorate or Top-up with a mixture of Cream and Icing Sugar, Gems and grated Chocolate (optional).
- Keep it in the Refrigerator – not Freezer for 30-45 minutes.
- Slice the Cake into pieces.
- Serve Cool and Enjoy.

This cake tastes best, when consumed hot within 5-10 minutes of serving

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