

# [Vegan Eggless Chocolate Cake Recipe With Chocolate Peanut Butter Frosting](#)



Are you guys in the mood to bake some tasty, yet healthy chocolate cake... I made this cake for my husband's birthday, already I have posted [single serving eggless chocolate cake recipe](#). This is again No Butter No Egg Vegan Cake Recipe and it turned out really good without using a tons of butter and other unhealthy fats , this cake was really

moist inside and the taste was rich and complex..Here I have frosted the cake with chocolate peanut butter frosting. This cake is good for any occasion.

**” How to Make Moist and Soft Eggless Cake Recipe Using No Butter”**



**Recipe Source** : The Peaceful Palate Cookbook

**Ingredients:**

**Chocolate Cake**

1.5 All Purpose Flour

1 Cup of White Sugar  
1/2 Tsp of Salt  
1 Tsp of Baking Soda  
1/4 Cup Unsweetened Cocoa Powder  
1 and 1/2 Tsp of Vanilla Extract  
1/3 Cup of Canola Oil or any Vegetable oil  
1 Tbsp of Apple Cider Vinegar or White Distilled Vinegar  
1 Cup of Water

### **Chocolate Peanut Butter Frosting**

1/4 Cup of Natural Peanut Butter  
1/8 Cup of Unsweetened Cocoa Powder  
1/4 Cup or more of Non Dairy Milk (Soy Milk or Almond Milk)  
1 Cup of Powdered Sugar  
Pinch of Salt  
1/2 Tsp of Vanilla Extract

### **To Garnish**

Hersheys Chocolate Shavings  
3 Cherries  
8 Roasted Almonds



## Method

- Preheat the oven to 350 degree F (180 degree C).

## For The Cake

- Lightly grease the 9 Inch baking pan with oil.
- In a mixing bowl, add the flour, sugar, salt, baking soda and cocoa powder, mix well with a fork until thoroughly combined.
- Create a well in the center of the dry ingredients and add the vanilla extract, oil, vinegar and water. mix until just combined.
- Pour this into the greased baking pan and bake it in the

preheated oven for 30 mins, until a tooth prick inserted into center comes out clean.

- Cool on a wire rack. To remove the cake from the pan, run a sharp knife around the inside of the pan to loosen the cake. Cool completely before frosting.

### **For the Frosting**

- In a bowl, combine together the peanut butter and cocoa. Add the milk and whisk it. Add the powdered sugar, salt and vanilla, mix well. Add a little more milk at a time to get spreading consistency.

### **Storing**

- Store the cake in an airtight container for 2-3 days outside or in the refrigerator.

### **Tips**

- The recipe calls for 3/4 cup of sugar, but I felt it needs little more sugar. So I gave 1 cup of sugar in the ingredient list.
- You can also bake it muffin pan or bundt cake pan.
- If you don't want vegan version, add 1/2 cup of water and 1/2 cup of milk.
- You can frost the cake, with any frosting of your choice like butter cream frosting or cashew cream or cream cheese frosting.



Tags : [chocolatecake recipe](#), [cake recipe](#), [vegan chocolate cake recipe](#), [eggless chocolate cake](#), [eggless cake](#), [how to make eggless cake without butter](#), [no egg no butter cake recipe](#), [no egg cake recipe](#), [no butter cake recipe](#), [soft and moist chocolate cake recipe](#)