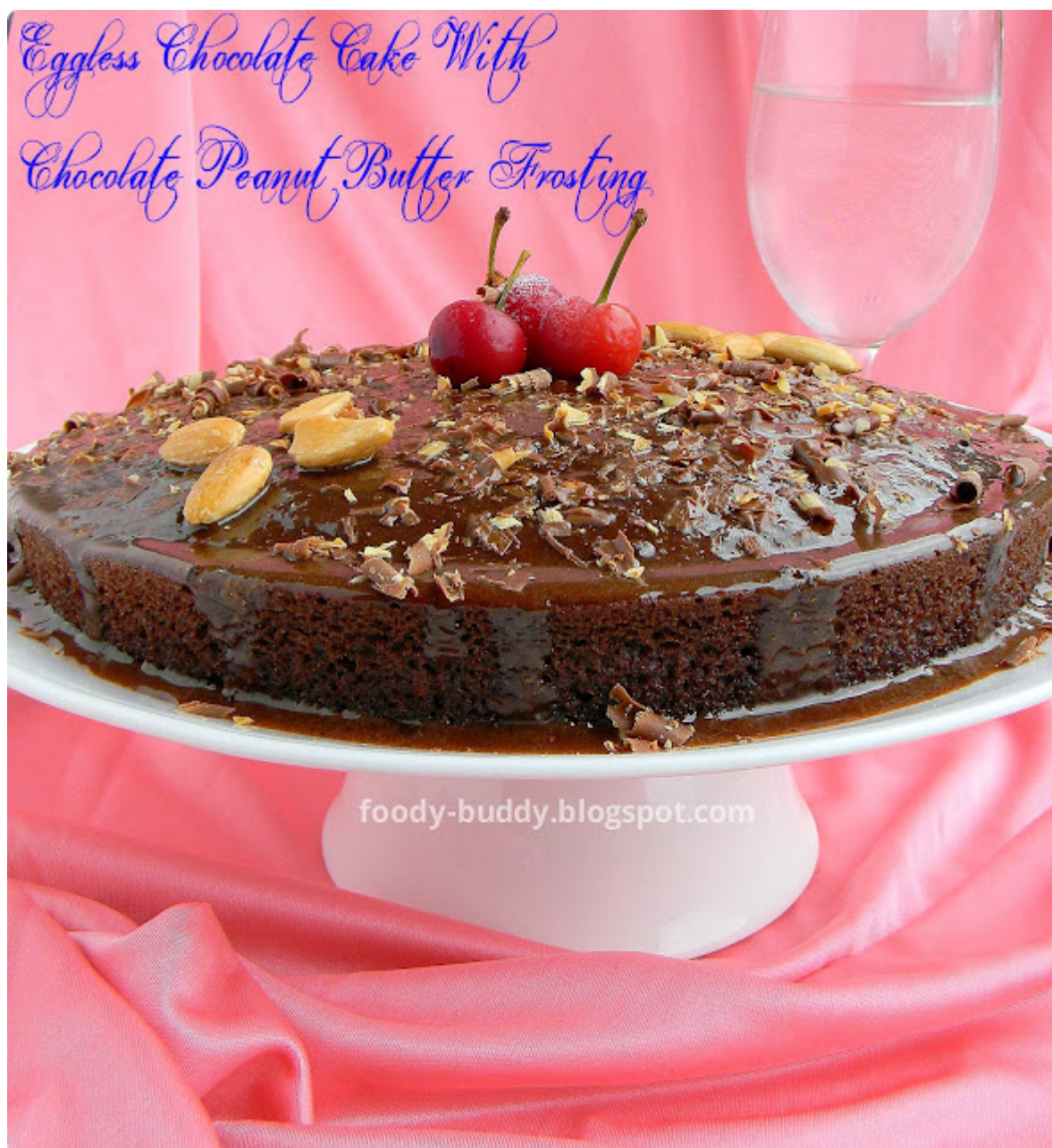


# [Vegan Eggless Chocolate Cake Recipe With Chocolate Peanut Butter Frosting](#)



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](#)

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# Easy Bread Recipe Without Yeast / No Yeast Wheat Bread



Baking bread is one of life's simple joy. I got messages from two readers asking for yeast free and allergy free bread recipe. So I was searching for yeast free bread in google, I saw lot of beer bread recipes. Finally I got this recipe from [here](#) where club soda is used in place of beer. I really love that non alcoholic version of bread and slightly modified the recipe. In this bread recipe, there is no need for

yeast or dough starters . This is so simple and easy to make yeast free bread. This is like quick to fix, mix all dry and wet ingredients together and pour it into a pan and bake it. If you have yeast allergy, then try this allergy free bread and enjoy with a cup of hot soup or coffee...

## Ingredients

3 Cups of Whole Wheat Flour  
1.5 Tsp of Baking Powder  
1 Tbsp of Sugar  
Pinch of Salt  
3 Tbsp of Flax Seed Powder / Flax Seeds  
2 Tbsp of Sesame Seeds  
2 Tbsp of Pumpkin Seeds, for topping  
2 Cups of Club Soda / Coke( Room Temperature)

## Method

- In a bowl, add all the dry ingredients except club soda and pumpkin seeds. Mix everything well with a fork. Make a well in the center of the dry ingredients.
- Now add club soda to the flour. Measure carefully, trying not to let it froth up. Stir everything well to combine.
- Preheat the oven to 492 degree F.
- Grease the pan with some oil or butter.
- Transfer and fold the dough into greased baking bread pan, sprinkle some pumpkin seeds on top. Bake at 392 degree F (200 degree C) for 45-50 minutes. Check it by inserting tooth prick in the center of bread, if it comes out clean, then your bread is ready.
- Allow the bread to cool down for 10 mins, then carefully take it out from the pan and enjoy the slice of healthy bread with hot soup !!!!!

## Tips

- You can use mix of whole wheat and white flour (maida)
- It stays good only for 3 days as it has no preservatives.
- To make the bread more flavorful, add some mixed herbs or Italian seasoning or crushed garlic to the flour.
- For topping, you can use any seeds like sunflowers, cucumber seeds, sesame seeds or any chopped nuts.
- If you want to change the bread to alcoholic version, add beer in place of club soda.

## Health Benefits of Whole Wheat Bread

- Rich in fiber, helps in proper functioning of digestive tract and lowers the cholesterol and metabolic syndromes.
- Reduce the risk of cardiovascular disease.
- Reversing the weight gain process.
- Lowers the risk of diabetes.
- Excellent laxative properties.
- It has powerful antioxidant, which is vitamin E, good for skins.

Read more at <http://foody-buddy.blogspot.com/2013/08/whole-wheat-sandwich-bread-how-to-make.html#G6sCiUsud2LVTg1g.99>

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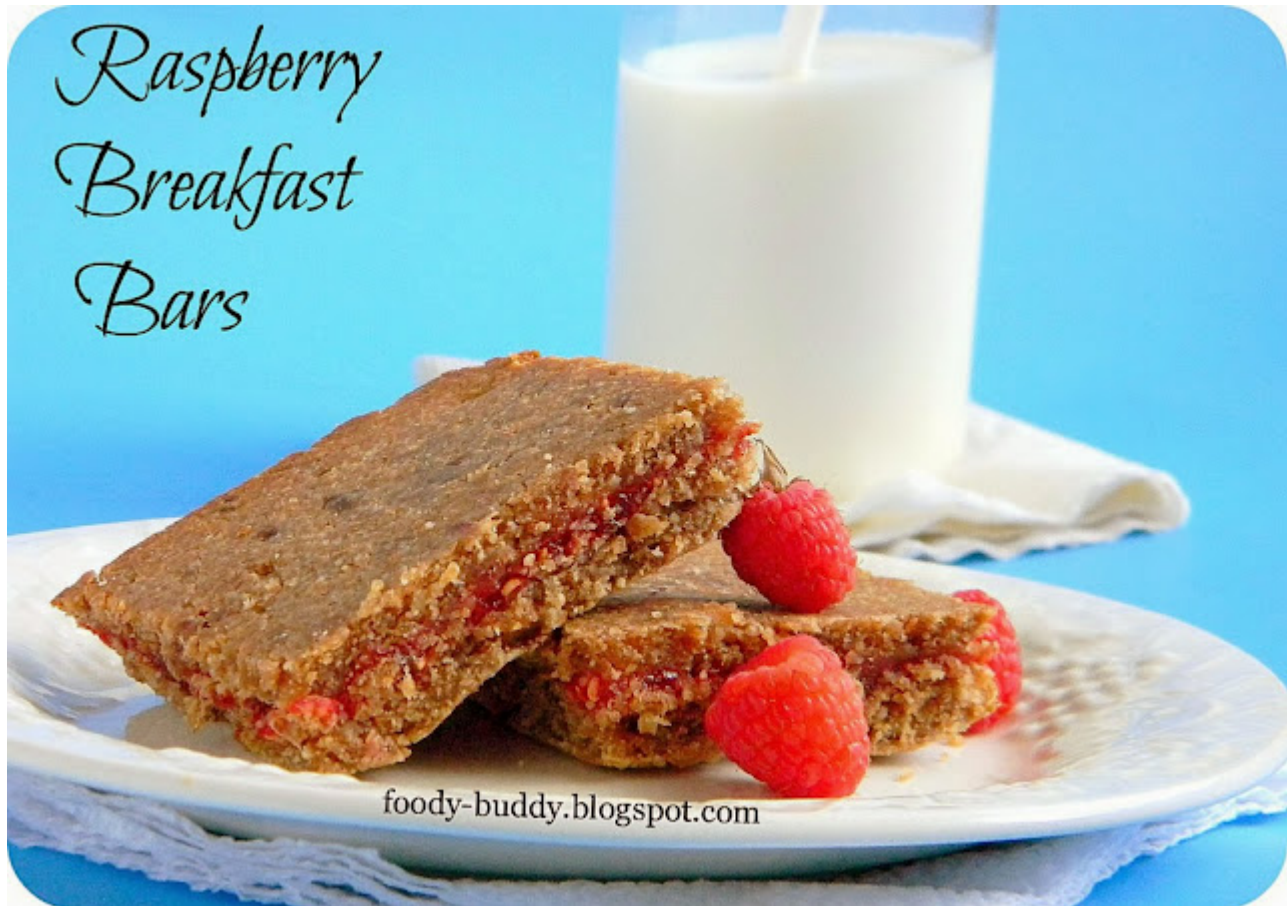
for skins.



Tags : [Yeastfree Bread](#), [No yeast bread](#), [Easy bread Recipe](#), [Bread Recipe](#), [How to make no yeast bread](#), [No yeast wheat bread Recipe](#), [healthy wheat bread](#), [allergy free bread recipe](#), [vegan bread recipe](#), [easy bread without yeast](#)

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# Raspberry Breakfast Bars / Healthy Breakfast Bars



[Pin it](#)

Don't have time to make morning breakfast ? Prepare this breakfast bars ahead of time and take your breakfast on the go. These easy to make raspberry bars are a perfect healthy snack and are packed with all nutrients. Here I used raspberries, you can use any berries like strawberry or blueberries or blackberries to make this breakfast bars. These bars also make a great trail snack.

## **Ingredients**

## Raspberry Filling

3/4 Cup of Raspberries  
3 Tbsp of Sugar  
1 Tbsp of Corn Starch  
1 Tbsp of Lemon Juice

## Breakfast Bars

3/4 Cup of Quick Cooking Oats or Multigrain Cereal  
1/4 cup Whole Wheat Flour  
1/4 cup Packed Brown Sugar  
2 Tbsp of Walnut Pieces  
1/2 teaspoon Ground Cinnamon  
3 Tbsp of Vegetable oil  
1 Tbsp of Ground Flax Seed

## Method

### Raspberry Filling

- Preheat the oven to 350°F.
- In a pan, add raspberries, sugar, cornstarch and lemon juice. Stir over medium heat until the mixture comes to a boil. Simmer and stir it for 2 minutes until the sauce gets thick. Turn off the flame.

### Breakfast Bars

- In a blender or food processor, add oats, wheat flour, sugar, flax seed powder, walnuts and cinnamon. Grind it to a fine powder. Transfer this to a bowl, add oil to the mixture and mix it with spoon.

### Assembling the bars in a baking pan.

- Take a baking pan, place half of the crumb mixture evenly on bottom of the pan.
- Spread raspberry filling evenly over crumbs. Again top it with remaining crumbs and pat down gently.
- Bake it for 25 minutes.
- Take out the pan from oven. Let it cool completely for 10 mins. Then cut into bars and serve.

### **Tips**

- If you don't have flax seed powder, add 1 egg instead.
- Add any nuts of your choice in place of walnuts.
- You can also try any fruits like blackberry or blueberry instead of raspberries.

### **Health Benefits of Raspberries**

- Helps to lose weight.
- Reduces cancer risk.
- Maintains the cardiovascular health.
- Enhances fertility.
- Slow aging process.
- Strengthens the immune system.

# Raspberry Breakfast Bars



[foody-buddy.blogspot.com](http://foody-buddy.blogspot.com)