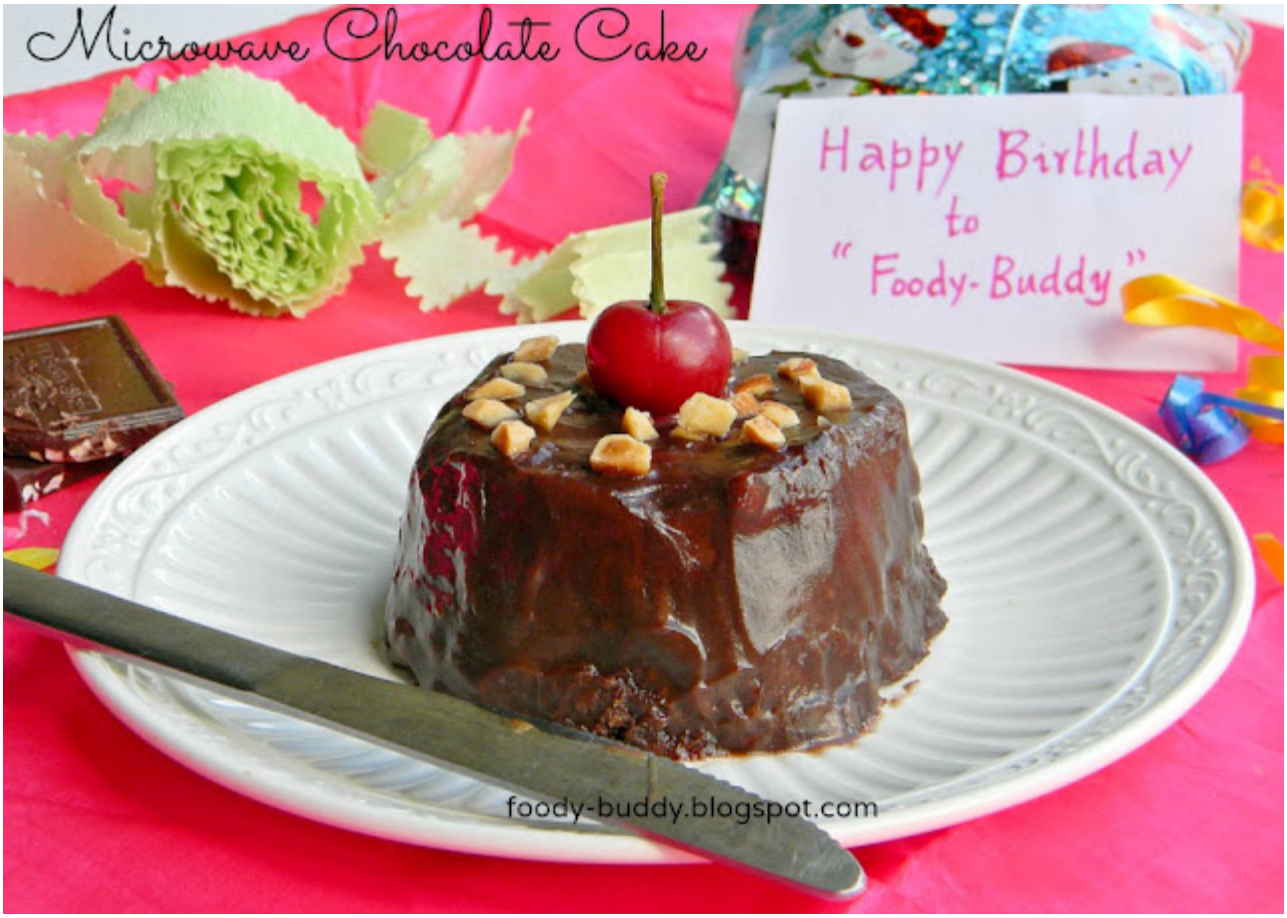
SINGLE SERVING EGGLESS CHOCOLATE CAKE | MICROWAVE NO BUTTER CHOCOLATE CAKE



Woohooo…It has been "1 year" since I started foody-buddy and it has been an amazing experience …
I sincerely thank all my fellow bloggers, enthusiasts , friends, foodies, casual visitors, family members and critiques as I progress in this virtual world of blogging …This certainly has enriched my life, added color and has certainly given me something useful to share back with the community . Besides sharing my recipes , I have also learnt a lot in cooking techniques and has enriched my knowledge in food photography and presentation skills …Finally it is

certainly a feeling of joy and comfort to learn that the recipes you share is appreciated by folks from the far corners of the world and I do want to thank my husband and my family for their constant support and appreciation …

To enjoy this beautiful day I have posted a fast and simple dessert , which is so tasty and delicious. I thought of making big chocolate cake, but I ‘m not feeling good. So I did some google search for single serving eggless cake. Finally I got a recipe from here. I love this site and her recipes, also I bookmarked some of her recipes. Try this amazing 1 min chocolate cake, it is so soft and a melting cake with no butter and no eggs added. If you are chocolate lover like me, then I bet you fall in love with the taste and soft texture of the cake.


Single Serving
Chocolate Cake
Happy Birthday
to
" Foody-Buddy "
foody-buddy.blogspot.com



Recipe Source : you can find the original recipe here.

Ingredients

3 Tbsp of All Purpose Flour / Maida
1 Tbsp and 2 Tsp of Cocoa Powder / Hot Cocoa Mix
1 Tbsp and 2 Tsp of Sugar
1/8 Tsp of Salt
1/2 Tsp of Baking Powder
1/2 Tsp of Vanilla Extract

3 Tbsp of Milk
3 Tsp of Coconut Oil
Instant Chocolate Pudding for Frosting

To Garnish

Chopped Almonds
Cherry



Method

- In a mixing bowl, combine all the dry ingredients, stir well. Then add vanilla extract, milk and oil, mix well with a fork without any lumps. Transfer this mixture to

a microwave (safe bowl or mug), here I used ramekin. Before pouring the mixture to a bowl, grease it well with oil.



- Microwave for 40 secs. Single serving microwave chocolate cake is ready. Let it cool down for 5-10 mins.
- Invert it to a plate, for frosting, use chocolate pudding to the outer layer of the cake and sprinkle some chopped almonds to the top. Finally garnish with cherry.



Tips

- If you don’t have cocoa powder, then use hot cocoa mix. I tried with hot cocoa mix and it tastes good.
- Keep an eye on microwave after 30 secs, if it exceeds 40 secs, there are chances for overflowing.
- You can also eat cake as such without frosting.
- You can also frost the cake with cream cheese or peanut butter or almond butter. Or else enjoy with vanilla ice cream.
- Use vegetable oil in place of coconut oil
- Add any nuts of your choice for toppings.



Eggless Vanilla Sponge Cake Using Yogurt / No Egg No Butter Recipe / Step by step Procedure



Eggless vanilla sponge cake using yogurt / no egg no butter cake recipe is very easy to make cake for birthday parties. Last week was my friend's birthday, so I surprised her by baking this Eggless vanilla sponge cake. She was really amazed and happy to see the vanilla sponge cake. She tasted it

and said it was "out of the world". This recipe is originally by Nita Mehta and has been blogged by many bloggers. I really love this cake recipe as it was egg free and no butter added. Also it turned super soft and moist. Try this egg less cake recipe and let me know your feedback.

Ingredients

1.5 Cups of Maida/ All Purpose Flour
1 Cup of Thick Yogurt or Curd
1 Cup of Sugar
1/2 Tsp of Baking Soda
1 and 1/4 Tsp of Baking Powder
1/2 Cup of Cooking Oil
1 and 1/2 Tsp of Vanilla Essence
1 Tbsp of Milk for brushing the top.

Method

- **In a bowl, add sugar and curd/yogurt, wait until all sugar completely dissolves. Now add baking powder, baking soda to the sugar-curd mixture and stir well.**



- Keep it aside for 3 – 5 mins and you can able to see the bubbles appears at the top. Now add the vanilla essence, cooking oil and stir well.
- Add maida/ All Purpose Flour, slowly to the sugar – yogurt mixture. Beat well with a whisk or forks until it turns thick and creamy as you see in the pic.



- Preheat oven to 350 degree F. Meanwhile grease the pan with oil and all purpose flour and pour the batter to the baking pan. I used 8″ * 8″ square pan.



- Bake it in preheated oven for 30-35 mins.



- Check it by inserting fork or tooth prick in the center of the cake, if it comes out clean, then your cake is ready. Just brush the top of the cake with 1 tbsp of milk, 10mins before the ending time to get a nice polishing glaze.
- Allow the cake to cool down for 10mins, then carefully take it out from the pan and enjoy !!!!



Tips

- Don’t keep the batter to sit for long time after mixing, as baking soda reacts faster and makes your cake harder.
- Always use curd at room temperature and curd should be thick.
- If your cake turns browning too much on the top, just cover it with aluminium coil and bake it for another 5 mins, it comes out good.
- You can refrigerate the cake and keep it for 2-3 days.
- You can also add nuts to the batter, for extra richness and crunchy taste.

Health benefits of Vanilla

- **Vanilla extract contains small amounts of B-complex groups of vitamins such as niacin, pantothenic acid, thiamin, riboflavin and vitamin B-6.**
- **Reduces anxiety and stress**
- **Vanilla extract has been used to help calm patients with queasy stomachs.**



Eggless Dates Walnut Cake Recipe



It has been one month since I started my blog, in order to celebrate I baked this eggless dates walnut cake. This is a delicious, egg free, easy to make cake recipe. Adding dates gives color to the cake, adding walnuts and Brazil nut gives extra nutrition and crunch to the cake. Beginners can try out this eggless dates cake recipe as it was easy and nothing will go wrong.

Ingredients for eggless dates walnut cake

1/2 Cup of Maida
10 Dates
10 Chopped Walnuts
2 Chopped Brazil Nuts
1/2 Cup of Milk
3 Tbsp of Oil
1/4 Cup + 2 Tbsp of Sugar
1/2 Tsp of Baking Soda

Method for eggless dates walnut cake



Ingredients

- Take a bowl and add 1/4 Cup of Milk and dates. Soak dates in milk for 15 mins or microwave it for 1 Min.
- Now grind soaked dates and sugar to a fine paste. Keep it aside.
- Take another bowl and add 1/4 cup of milk, oil, dates

paste, chopped walnuts, brazilnuts, maida and baking soda. Mix well.





- Preheat oven to 350 deg F. Grease pan or ramekin with oil and little flour. Add the prepared batter to it. Sprinkle some chopped walnuts at the top.
- Bake it for 35 mins. Check it by inserting tooth prick if it comes out clean then your cake is done properly.
- Cool down the cake for 30 mins and then invert it and cut into desired shape and enjoy !!!!!!

Tips

- Adding oil makes the cake moist and yummy.
- You can also add cashews or almonds to the cake.
- For extra flavor, add condensed milk.
- The color of the cake depends on the quality of dates.



Health Benefits of Dates, Walnut and Brazil nut.

- **Dates are rich in calcium, iron, phosphorus and magnesium.**
- **Walnuts are good for cardiovascular problem, rich in vitamin E and antioxidants.**
- **Brazil nuts are high in calories, rich in vitamin E and selenium.**