

**Recipe- Whole Wheat Walnut  
Chocolate Brownie Cake  
(Eggless)**

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**Recipe- Strawberry Choco  
Vegan Cake**

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**Recipe- Vegan Blueberry  
Banana Muffin**

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**Recipe- Eggless Vanilla  
Sponge Cake**

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# Recipe- Double Chocolate Moist Cake (Eggless)

## Double Chocolate Moist Cake (Eggless and Gelatin free)

### Ingredients

All Purpose Flour (Maida) 1.5 tbsp.

Choco powder 1 tbsp.

Edible Soda powder 1 pinch

Baking Powder 1 pinch

Chocolate Chunks 2 tsp

Butter 1 tbsp

Sugar 1 tbsp

Curd 2 tsp

Cold Milk 1 tbsp

Crushed gems 1 tbsp (for garnish)

Chocolate syrup 1-2 tsp (for garnish)

### Method

- Take butter and chocolate chunks in a microwave safe large cup.
- Microwave for 1 minute and whisk well to smooth batter.
- Add sugar and whisk well with the help of a fork.
- Let it cool down.
- Once cool down completely add milk and curd and whisk well making sure no lumps.
- Now sift maida, choco powder, baking powder and edible soda powder in another bowl and fold in the cup.
- Now microwave it for 7-8 minutes on high.
- Check with the help of knife or tooth pick, if not cooked keep it for another 2-3 minutes.
- When done sprinkle some crushed gems and 1-2 tsp of chocolate syrup.
- Now with the help of a sharp knife remove the cake from the sides of the cup.

- Flip over a plate and tap a bit the cake will come out easily.
- Serve warm with coffee or tea.



### **Tips**

Check if your baking powder is not too old otherwise cake will not rise well.

Add milk and curd only when the butter is cooled down completely.

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