

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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