

Recipe- Whole Wheat Cake

Eggless Whole Wheat Choco Walnut Cake in Microwave



Buttermilk 1 cup

Method



- Take a wide and deep microwave safe bowl and grease well with oil or butter.
- In another bowl Sift Aata + Chocolate Powder + Baking Soda + Baking Powder for 3 times.
- In the third time add walnuts while sifting so that walnuts gets the coating of aata.
- By this all the dry ingredients will go down and the aata coated walnuts will remain in the strainer. Keep aside.
- Now in another bowl take oil and buttermilk, Mix well.
- Add sugar and mix well.
- Now add the dry ingredients and mix well.
- Add coated walnuts and mix well.
- Now pour this in to greased bowl and microwave for 10 minutes on high.
- Check with the help of knife or tooth pick, if not cooked keep it for another 2-3 minutes.
- Now with the help of a sharp knife remove the cake from the sides of the bowl.
- Flip over a wired rack or grill and tap a bit the cake will come out easily.
- Let it cool for 5-10 minutes.
- Cut when cool enough.
- Serve warm.

Tips

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

You may top the cake with chocolate sauce as well while serving.