

# EASY EGGLESS CAKES RECIPES

7 EASY TO BAKE EGGLESS CAKE RECIPES



BY TRUFFLE NATION

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*Recipe Card*

# TOOTY FROOTI CAKE



# INGREDIENTS

| INGREDIENTS   | QUANTITY |               |
|---------------|----------|---------------|
|               | In grams | In cups       |
| Flour         | 115 g    | 1/2 + 1/3 cup |
| Curd          | 124 g    | 1/3 + 1/8 cup |
| Icing Sugar   | 80 g     | 1/3 + 1/3 cup |
| Melted butter | 56 g     | -             |
| Baking powder | 2 g      | 1/2 tsp       |
| Baking soda   | 1.4 g    | 1/4 tsp       |
| Salt          | A pinch  | -             |
| Lemon zest    | 2 lemons | -             |
| Tooty fruity  | 60 g     | -             |

# METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease an umbrella tin and keep aside.
2. In a bowl, take curd and sugar. Mix until sugar dissolves.
3. Add melted butter and mix it.
4. Now, add in sifted dry ingredients ie. Flour, baking powder, baking soda and salt along with lemon zest.
5. Mix it well. Lastly, add in tooty frooti and combine.
6. Transfer it in the prepared tin and bake at 180C for 25-30 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

# BANANA CHOCOLATE BREAD RECIPE



# INGREDIENTS

| INGREDIENTS     | QUANTITY |                |
|-----------------|----------|----------------|
|                 | In grams | In cups        |
| Flour           | 80 g     | ½ cup + 1 tbsp |
| Wheat flour     | 20 g     | 2 tbsp         |
| Curd            | 37 g     | 2 tbsp         |
| Brown sugar     | 30 g     | 2 tbsp + 1 tsp |
| Castor sugar    | 50 g     | ¼ cup          |
| Melted butter   | 50 g     | -              |
| Baking powder   | 2 g      | ½ tsp          |
| Baking soda     | 1.4 g    | ¼ tsp          |
| Mashed bananas  | 100 g    | -              |
| Cinnamon powder | -        | ¼ tsp          |
| Nutmeg powder   | -        | 1/8 tsp        |
| Walnuts         | 25 g     | -              |
| Dark chocolate  | 25 g     | -              |
| Milk            | 25 g     | 1 + ½ tbsp     |

# METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a loaf tin and keep aside.
2. In a bowl, take melted butter and both the sugars. Mix until sugar dissolves.
3. Add curd, milk and mashed bananas and mix it.
4. Now, add in sifted dry ingredients ie. Flour, wheat flour, baking powder, baking soda, cinnamon and nutmeg powder along with chopped walnuts and chocolate. Combine to form a batter.

5. Transfer the batter in the prepared tin and garnish with sliced bananas, walnuts and chocolate chips.
6. Bake at 180C for 45-50 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

# MARBLE CAKE RECIPE





# INGREDIENTS

| INGREDIENTS                  | QUANTITY |                    |
|------------------------------|----------|--------------------|
|                              | In grams | In cups            |
| Flour                        | 100 g    | 1/2 + 1/4 cup      |
| Curd                         | 50 g     | 3 tbsp             |
| Castor sugar                 | 60 g     | 1/4 cup + 1/2 tbsp |
| Butter                       | 40 g     | 2 + 1/2 tbsp       |
| Baking powder                | 2 g      | 1/2 tsp            |
| Baking soda                  | 1.4 g    | 1/4 tsp            |
| Condensed milk               | 25 g     | -                  |
| Vanilla essence              | -        | 1/4 tsp            |
| Salt                         | A pinch  | -                  |
| Dutch processed cocoa powder | -        | 2 tbsp             |
| Water                        | 30 ml    | 2 tbsp             |
| Milk                         | 50 g     | 3 tbsp             |

## METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a loaf tin and keep aside.
2. In a bowl, cream butter and sugar until light and fluffy.
3. Add curd, milk, vanilla essence and condensed milk. Mix well.
4. Now, add in sifted dry ingredients ie. Flour, baking powder, baking soda and salt. Combine to form a batter.
5. Divide the batter in two equal parts. In a bowl dissolve cocoa powder with water. Add this to one part of cake batter.
6. Pour the batters in the prepared tin to give marble effect.
7. Bake at 180C for 10 minutes (OTG mode: lower rod only). After 10 minutes, spread crumble on top and bake again for 20-25 minutes or until toothpick comes out clean when inserted in the centre.

| PISTACHIO CRUMBLE | QUANTITY |
|-------------------|----------|
| Flour             | 20 g     |
| Pistachio powder  | 20 g     |
| Sugar             | 12 g     |
| Unsalted Butter   | 10 g     |

## METHOD

1. In a bowl, take all dry ingredients and rub in the butter to make crumble/sand like texture.

# ZUCCHINI BREAD



# INGREDIENTS

| INGREDIENTS       | QUANTITY |                  |
|-------------------|----------|------------------|
|                   | In grams | In cups          |
| Flour (a)         | 67 g     | ½ cup            |
| Wheat flour       | 17 g     | 2 tbsp           |
| Curd              | 25 g     | 1 + ½ tbsp       |
| Brown sugar       | 50 g     | ¼ cup            |
| Castor sugar      | 40 g     | 3 tbsp           |
| Oil               | 70 g     | 1/3 cup + ½ tbsp |
| Baking powder     | 2 g      | ½ tsp            |
| Baking soda       | 1.4 g    | ¼ tsp            |
| Grated zucchini   | 90 g     | -                |
| Flour (b)         | 25 g     | 3 tbsp           |
| Cinnamon powder   | -        | ½ tsp            |
| Nutmeg powder     | -        | 1/8 tsp          |
| Walnuts (chopped) | 10 g     | -                |
| Almonds (chopped) | 30 g     | -                |
| Condensed Milk    | 20 g     | -                |
| Salt              | -        | 1/8 tsp          |
| Milk              | 30 g     | 2 tbsp           |

## METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a loaf tin and keep aside.
2. In a bowl, take zucchini and flour (b). mix and keep aside.
3. In another bowl, take dry ingredients Flour, wheat flour, baking powder, baking soda, salt, cinnamon and nutmeg powder along with chopped walnuts and almonds. Mix it and keep aside.
4. Now take oil, both sugars, curd and condensed milk. Mix this and add the zucchini mix along with dry ingredients mix. Combine well.
5. Lastly, add in the milk and combine.

6. Transfer the batter in the prepared tin.
7. Bake at 175C for 30-35 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

# SWEETLIME CAKE WITH LEMON GLAZE



# INGREDIENTS

| INGREDIENTS        | QUANTITY |                  |
|--------------------|----------|------------------|
|                    | In grams | In cups          |
| Flour              | 90 g     | ½ + 1/8 cup      |
| Curd               | 70 g     | ¼ cup            |
| Castor sugar       | 30 g     | 2 tbsp + 1 tsp   |
| Melted Butter      | 48 g     | -                |
| Baking powder      | 4 g      | 1 tsp            |
| Baking soda        | 2.75 g   | ½ tsp            |
| Condensed milk     | 35 g     | -                |
| Corn flour         | 8 g      | 1 tbsp + 1/4 tsp |
| Zest of sweet lime | 1 no.    | -                |
| Sweet lime juice   | 20 ml    | 1 tbsp + 1 tsp   |

# METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease a Bundt tin and keep aside.
2. In a bowl, take melted butter, sugar, curd and condensed milk. Mix it well.
3. Now, add in sifted dry ingredients ie. Flour, baking powder, baking soda and corn flour followed by zest. Combine to form a batter.
4. Lastly, add in the juice and mix.
5. Pour the batter in prepared bundt mould.
6. Bake at 180C for 25-30 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

| LEMON GLAZE                  | QUANTITY |
|------------------------------|----------|
| Zest of sweet lime           | ½ no.    |
| Lemon juice/sweet lime juice | 40 g     |
| Sugar                        | 65 g     |
| Unsalted Butter              | 50 g     |
| Corn flour                   | ½ tbsp   |
| Water                        | 1 tbsp   |
| Condensed milk               | 50 g     |

## METHOD

1. In a saucepan, take sugar, butter and juice. Heat till butter melts completely.
2. Mix corn flour and water to make slurry. Add this to the saucepan and cook for 2-3 minutes.
3. Lastly, add the zest and condensed milk and cook for another few minutes.
4. Remove from heat and cool.



# PUMPKIN CAKE



# INGREDIENTS

| INGREDIENTS                                | QUANTITY |                         |
|--|----------|-------------------------|
|  | In grams | In cups                 |
| Flour                                      | 83 g     | ½ cup + 1 tbsp + ½ tbsp |
| Brown sugar                                | 40 g     | 3 tbsp                  |
| Condensed milk                             | 20 g     | -                       |
| Melted butter                              | 40 g     | -                       |
| Baking powder                              | 4 g      | 1 tsp                   |
| Baking soda                                | 2.75 g   | ½ tsp                   |
| Curd                                       | 30 g     | 1 + ½ tbsp              |
| Cinnamon powder                            | -        | 1/8 tsp                 |
| Nutmeg powder                              | -        | 1/8 tsp                 |
| Walnuts (chopped)                          | 35 g     | -                       |
| Pumpkin puree (pumpkin grinded to a paste) | 67 g     | -                       |
| Vanilla essence                            | -        | ¼ tsp                   |
| Salt                                       | A pinch  | -                       |
| Milk                                       | 5 ml     | 1 tsp                   |

## METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease an umbrella tin and keep aside.
2. In a bowl, take melted butter, sugar, curd and condensed milk. Mix it well.
3. Now, add in sifted dry ingredients ie. Flour, baking powder, baking soda, cinnamon, nutmeg and salt. Combine to form a batter.
4. Lastly, add in the milk, puree, vanilla essence and nuts. Mix well.
5. Pour the batter in prepared umbrella mould.
6. Bake at 180C for 30-35 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

# ORANGE ALMOND CAKE



# INGREDIENTS

| INGREDIENTS       | QUANTITY |                |
|-------------------|----------|----------------|
|                   | In grams | In cups        |
| Flour             | 40 g     | ¼ cup + 1 tbsp |
| Wheat flour       | 40 g     | ¼ cup + ½ tbsp |
| Brown sugar       | 20 g     | 1+1/2 tbsp     |
| Condensed milk    | 100 g    | -              |
| Melted butter     | 50 g     | -              |
| Baking powder     | 2 g      | ½ tsp          |
| Baking soda       | 1.4 g    | ¼ tsp          |
| Orange zest       | ½ no.    | -              |
| Almonds (chopped) | 20 g     | -              |
| Orange juice      | 60 ml    | -              |
| Vanilla essence   | -        | ½ tsp          |
| Almond flour      | 50 g     | ½ cup          |
| Milk              | 20 ml    | 1 tbsp + 1 tsp |

## METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a 6inch round tin and keep aside.
2. In a bowl, take melted butter, sugar and condensed milk. Mix it well.
3. Now, add in sifted dry ingredients ie. Flour, wheat flour, baking powder, baking soda and almond flour. Combine to form a batter.
4. Lastly, add in the milk, juice, zest, vanilla essence and chopped almonds. Mix well.
5. Pour the batter in prepared mould.
6. Bake at 180C for 25-30 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.