

EASY EGGLESS CAKES RECIPES

7 EASY TO BAKE EGGLESS CAKE RECIPES



BY TRUFFLE NATION

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Recipe Card

MARBLE CAKE RECIPE



MARBLE CAKE

INGREDIENTS

INGREDIENTS	QUANTITY	
	(in gms)	(in cups)
All purpose flour	205 g	1 cup + ½ cup
Caster sugar	205 g	1 cup
Salted butter (melted)	130 g	½ cup
Cocoa powder	18 g	4 tbsp
Curd	140 g	1/2 cup
Baking powder	4 g	1 tsp
Baking soda	2.5 g	½ tsp
Vanilla essence	3 g	1 tsp

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a 8' round tin and keep aside.
2. Beat curd in a bowl to smoothen it.
3. Once the curd is smooth, add sugar to it and mix until dissolved.
4. Add baking powder and baking soda to the mixture. Mix well.

MARBLE CAKE

METHOD

5. Add melted butter and vanilla essence. Mix the flour and form a batter with no lumps.
6. Divide the batter into two parts. Add cocoa powder to one part and mix well.
7. Pour the batter in two separate piping bags.
8. Now, fill the batter in the lined tin alternatively with vanilla and chocolate batter (fill $\frac{3}{4}$ th of the tin) and make swirls with toothpick.
9. Bake it at 180C (OTG mode: lower rod only) for 30-40 minutes or until a toothpick inserted at centre comes out clean.

BANANA CHOCOLATE CHIP CAKE



BANANA CHOCOLATE CHIP CAKE

INGREDIENTS

INGREDIENTS	QUANTITY	
	(in gms)	(in cups)
Whole wheat flour	215 g	1 cup + ½ cup
Oil	95 g	½ cup
Curd	71 g	¼ cup
Caster sugar	170 g	¾ cup
Baking powder	1 g	¼ tsp
Baking soda	5 g	1 tsp
Salt	0.5 g	Pinch
Banana		3 piece
Chocolate chips	90 g	½ cup
Vanilla essence	3 g	1 tsp

METHOD

21. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a rectangular tin (bread loaf tin) and keep aside.
2. In a bowl, sift together whole wheat flour, baking powder, baking soda and salt.
3. In another bowl, mash banana and sugar together. Add oil, curd and vanilla essence to the banana and sugar mixture.
4. Add dry ingredients to wet ingredients in batches to mix properly.

BANANA CHOCOLATE CHIP CAKE

METHOD

5. Coat chocolate chips in some flour and add them to the batter.

6. Now, pour the batter in the lined tin and bake it at 180C (OTG mode: lower rod only) for 25-30 minutes or until a toothpick inserted at center comes out clean.

SEMOLINA CAKE



SEMOLINA CAKE

INGREDIENTS

INGREDIENTS	QUANTITY	
	(in gms)	(in cups)
All pupose flour	100 g	¾ cup
Semolina(sooji)	120 g	¾ cup
Salted softened butter	110 g	½ cup
Caster sugar	150 g	¾ cup
Milk	150 ml	½ cup + 2 tbsp
Baking powder	6 g	1 ½ tsp
Baking soda	3 g	½ tsp
Salt	1.5 g	¼ tsp
Vanilla essence	3.5 g	1 tsp
Cardamom powder	0.75 g	1/8 tsp
Raisins	50 g	1/3 cup

METHOD

1. Preheat the oven at 180C (OTG mode: upper rod + lower rod +fan).
2. Grease and line a 8' round tin and keep aside.
In a bowl, sift together flour, baking powder, baking soda, cardamom powder and salt.
3. Mix the semolina and milk and keep aside to soak for about 30 min.
4. Cream softened butter and sugar in a bowl till light and creamy.
5. Add vanilla extract and soaked semolina, mix well.

SEMOLINA CAKE

METHOD

6. Fold in the dry ingredients in batches and mix using a spatula.

7. Coat raisins in some flour and then add them to the batter.

8. Now, pour the batter in the lined tin and bake it at 180C (OTG mode: lower rod only) for 30-40 minutes or until a toothpick inserted at centre comes out clean.

ORANGE AND PISTACHIO CAKE



ORANGE AND PISTACHIO CAKE

INGREDIENTS

INGREDIENTS	QUANTITY	
	(in gms)	(in cups)
All purpose flour	205 g	1 cup + ½ cup
Oil	190 g	1 cup
Corn flour	7 g	1 tbsp
Caster sugar	170 g	¾ cup
Baking soda	5 g	1 tsp
Baking powder	2 g	½ tsp
Salt	0.5 g	pinch
Orange juice		1 cup
Orange zest	6 g	1 tbsp
Pistachio (chopped)	30 g	¼ cup
Vanilla essence	1 g	¼ tsp

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a 8' tin and keep aside.
2. In a bowl, sift together all purpose flour, corn flour, baking powder, baking soda and salt.
3. In another bowl, whisk sugar and oil together.
4. Add vanilla essence, orange juice and orange zest, mix well.

ORANGE AND PISTACHIO CAKE

METHOD

5. Add in the dry ingredients in batches to the mixture and mix.

6. Coat the chopped pistachios in some flour and add them to the batter. Do not overmix.

7. Now, pour the batter in the lined tin and bake it at 180 C (OTG mode: lower rod only) for 25-30 minutes or until a toothpick inserted at centre comes out clean.

WALNUT BROWNIE CAKE



WALNUT BROWNIE CAKE

INGREDIENTS

INGREDIENTS	QUANTITY	
	(in gms)	(in cups)
All purpose flour	65 g	½ cup
Caster sugar	80 g	1/3 cup + 1 tbsp
Curd	185 g	½ cup + 1/8 cup
Cocoa powder	25 g	1/8 cup + 1 tbsp
Baking powder	1 g	¼ tsp
Salt	1.5 g	¼ tsp
Melted dark chocolate(A)	80 g	2/3 cup
Chopped dark chocolate(B)	40 g	1/3 cup
Walnuts (chopped)	50 g	1/ cup
Vanilla essence	7 g	2 tsp

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a 7' square tin and keep aside.
2. In a bowl, sift together all purpose flour, cocoa powder, baking powder and salt.
3. In another bowl, add sugar, curd and vanilla essence to melted dark chocolate(A). Mix well.

WALNUT BROWNIE CAKE

METHOD

4. Fold the dry ingredients to the chocolate mixture in batches, ensure there are no lumps left.
5. Add the lightly flour coated chopped chocolate and walnuts to the batter.
6. Now, pour the batter in the lined tin and bake it at 180 C (OTG mode: lower rod only) for 20-25 minutes or until a toothpick inserted at centre comes out clean.

**BUTTERSCOTCH CAKE
(EGGLESS)**



BUTTERSCOTCH CAKE (EGGLESS)

INGREDIENTS

INGREDIENTS	QUANTITY	
	(in gms)	(in cups)
All purpose flour	172 g	1 cup + ¼ cup
Caster sugar	52 g	¼ cup
Brown sugar	50 g	¼ cup
Salted butter(melted)	48 g	3 tbsp
Thick curd	95 g	1/3 cup
Baking powder		¾ tsp
Baking soda		¾ tsp
Water	75 ml	1/3 cup
Vineger	7 g	¾ tbsp
Butterscotch essence	1 g	¼ tsp

METHOD

1. Preheat the oven at 180C (OTG mode: upper rod + lower rod + fan). Grease and line a 7' square tin and keep aside.
2. In a bowl, sift together flour, baking powder, caster sugar and brown sugar.
3. In another bowl, take curd, baking soda and vineger. Whisk till frothy.

BUTTERSCOTCH CAKE (EGGLESS)

METHOD

4. Take melted butter, water and butterscotch essence in a bowl.
5. Add wet ingredients to the dry ingredients in batches, mix well.
6. Now, pour the batter in the lined tin and bake it at 180C (OTG mode: lower rod only) for 30-40 minutes or until a toothpick inserted at centre comes out clean.

LAMINGTON CAKE RECIPE



LAMINGTON CAKE

INGREDIENTS

- Flour 105 gm
- Caster sugar 9 tbsp
- Vegetable Oil 90 gm
- 9 Tbsp Milk
- Curd 45 gm
- Baking Powder 1/4Tsp + 1/8 Tsp
- Baking Soda 1/4Tsp + 1/8 Tsp
- Salt 1/4Tsp + 1/8 Tsp
- Desiccated coconut
- Mixed fruit jam

METHOD

1. Preheat the oven at 180° C (OTG MODE: UPPER ROD+LOWER ROD+FAN).
2. Grease your tin with oil or butter and then line it with butter paper.
3. In a bowl sieve together the flour, salt, sugar, baking powder, baking soda.
4. In another bowl combine milk, curd and oil. Add the wet ingredients gradually to the dry ingredients.
5. Pour the batter in the tin and then pipe blobs of jam. Make swirl with the help of a toothpick.
6. Bake at 180° C for 30-35 minutes (OTG MODE: LOWER ROD) or until a toothpick comes out clean. Demould the cake and trim off the dome (if formed) Brush with lightly melted jam on all sides and roll over desiccated coconut.

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