Best Ever Eggless Atta Chocolate Cake

Introduction

If you're on the lookout for a delicious chocolate cake that is eggless and made with whole

wheat flour, look no further! This best-ever eggless atta chocolate cake is not only rich and decadent but also healthier than traditional versions. Packed with cocoa and topped with a luscious chocolate frosting, it's perfect for any occasion, whether it's a birthday, a gathering, or simply a treat for yourself.

Detailed Ingredients with measures

– Whole wheat flour: 1 cup
– Cocoa powder: 1/2 cup
– Baking powder: 1 tsp
– Baking soda: 1/2 tsp
– Salt: a pinch
– Sugar: 3/4 cup
– Yogurt: 1/2 cup
– Milk: 1/2 cup
– Oil: 1/4 cup
– Vanilla extract: 1 tsp
– Vinager: 1 tsp
– Water: 1/2 cup

Prep Time

The preparation time for this delightful cake is approximately 15-20 minutes. This includes measuring out all ingredients and mixing them together for the perfect batter.

Cook Time, Total Time, Yield

The cake needs to bake for 30-35 minutes. Therefore, the total time from preparation to baking is around 50-55 minutes. This recipe yields one 8-inch round cake, perfect for serving a small gathering or enjoying with family.

Best Ever Eggless Atta Chocolate Cake

Detailed Directions and Instructions

Step 1: Preparing the Dry Ingredients

In a mixing bowl, sift together the whole wheat flour, cocoa powder, baking powder, baking soda, and salt. Mix well to ensure all dry ingredients are combined evenly.

Step 2: Mixing the Wet Ingredients

In another bowl, combine the yogurt, sugar, vanilla extract, and oil. Whisk the mixture until the sugar dissolves fully.

Step 3: Combining Ingredients

Gradually add the dry ingredients to the wet ingredients, mixing gently. Pour in the milk and mix until the batter is smooth and well-combined. Do not overmix to ensure a tender cake.

Step 4: Preparing the Baking Pan

Preheat the oven to 180°C (350°F). Grease and line a round cake tin with parchment paper to prevent sticking.

Step 5: Baking the Cake

Pour the batter into the prepared cake tin. Smooth the top with a spatula. Bake in the preheated oven for about 30-35 minutes or until a toothpick inserted in the center comes out clean.

Step 6: Cooling the Cake

Once baked, remove the cake from the oven and let it cool in the tin for 10 minutes. Then transfer it to a wire rack to cool completely.

Notes

Note 1: Substitutions

You can substitute yogurt with applesauce or any plant-based yogurt for variation.

Note 2: Doneness Check

Always check the doneness by inserting a toothpick; if it comes out with moist crumbs, it's still fine, but if it comes out wet, it needs more baking time.

Note 3: Serving Suggestions

For added flavor, consider dusting the cooled cake with powdered sugar or frosting it with your favorite chocolate icing.

www.savorydisovery.com

Best Ever Eggless Atta Chocolate Cake

Cook techniques

Click next page below