



# Eggless Chocolate Chip Cake



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## Introduction

Eggless chocolate chip cake is a delightful treat that appeals to everyone, especially those who follow a vegan lifestyle or have egg allergies. This rich and moist cake, loaded with gooey chocolate chips, is perfect for any occasion, from birthdays to casual get-togethers. Its simplicity in preparation and the comforting flavors make it a must-try for both novice and experienced bakers.

## Detailed Ingredients with measures

All-purpose flour – 1.5 cups  
Baking powder – 1 teaspoon  
Baking soda –  $\frac{1}{2}$  teaspoon  
Salt –  $\frac{1}{4}$  teaspoon  
Unsweetened cocoa powder –  $\frac{1}{4}$  cup  
Sugar – 1 cup  
Vegetable oil –  $\frac{3}{4}$  cup  
Milk (or non-dairy milk) – 1 cup  
Vanilla extract – 1 teaspoon  
Chocolate chips – 1 cup

## Prep Time

15 minutes

## **Cook Time, Total Time, Yield**

Cook Time: 30-35 minutes

Total Time: 45-50 minutes

Yield: Serves 8-10 people





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## Detailed Directions and Instructions

### Step 1: Preparation

Preheat your oven to 180°C (350°F). Grease and line an 8-inch round cake pan with parchment paper.

### Step 2: Mix Dry Ingredients

In a large mixing bowl, sift together the all-purpose flour, cocoa powder, baking soda, baking powder, and salt.

### Step 3: Combine Wet Ingredients

In a separate bowl, whisk together the yogurt, sugar, milk, oil, and vanilla extract until smooth.

### Step 4: Combine Dry and Wet Mixtures

Gradually add the wet ingredients to the dry ingredients, mixing until just combined. Avoid over-mixing.

### Step 5: Add Chocolate Chips

Fold in the chocolate chips gently into the batter.

### Step 6: Transfer to Pan

Pour the batter into the prepared cake pan and smooth the top with a spatula.

See also [4th of July Cake Mix Cookie Bars Recipe](#)

**Step 7: Bake the Cake**

Bake in the preheated oven for 30-35 minutes or until a toothpick inserted into the center comes out clean.

**Step 8: Cool the Cake**

Once baked, remove the cake from the oven and let it cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

**Step 9: Serve**

Once the cake is completely cooled, slice and serve it as desired.

## Notes

**Measurement Accuracy**

Ensure that all ingredients are measured accurately for the best results.

**Yogurt Substitution**

If you don't have yogurt, you can use buttermilk or a non-dairy yogurt option.

**Storage Tips**

Store any leftover cake in an airtight container at room temperature for up to 3 days, or in the refrigerator for a week.

**Variations**

Feel free to add nuts or different types of chocolate chips for added flavor and texture.





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## Cook techniques

### Measuring Ingredients Accurately

Using precise measurements of your ingredients is crucial for the perfect texture and flavor in your eggless chocolate chip cake.

### Mixing Techniques

Creaming the butter and sugar together until light and fluffy helps to incorporate air into the batter, contributing to a lighter cake.

### Folding in Chocolate Chips

Gently folding the chocolate chips into the batter at the end ensures they are evenly distributed without deflating the mixture.

### Baking Temperature and Time

Baking at the correct temperature for the specified time helps achieve an evenly baked cake with a moist interior.

### Cooling the Cake

Allowing the cake to cool in the pan for a few minutes before transferring it to a rack helps maintain its structure.

See also [Honey Buffalo Wings with Homemade Ranch Recipe](#)

## FAQ

### Can I substitute the sugar in the recipe?

Yes, you can use alternatives like coconut sugar or stevia, but this may

affect the flavor and texture.

**How do I know when the cake is done baking?**

You can perform the toothpick test by inserting a toothpick into the center; if it comes out clean, the cake is done.

**Can I add other ingredients like nuts or fruits?**

Absolutely! You can customize the recipe by adding nuts or fruits to enhance flavor and texture.

**What should I do if my cake is too dense?**

If your cake turns out dense, ensure you measured the ingredients accurately and didn't overmix the batter.

**How should I store the leftover cake?**

Store any leftover cake in an airtight container at room temperature for up to three days, or refrigerate for longer freshness.



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## Conclusion

The eggless chocolate chip cake is a delightful dessert that proves you don't need eggs to achieve a moist and flavorful cake. This recipe is perfect for various occasions and can cater to those with dietary restrictions. The combination of rich chocolate chips and a soft crumb makes it a favorite for both kids and adults alike. Enjoy this cake with a cup of tea or coffee, or serve it at birthdays and celebrations for a sweet treat that everyone can enjoy.

## More recipes suggestions and combination

### **Eggless Vanilla Cake**

A simple yet flavorful vanilla cake that can be layered with frosting or enjoyed plain.

### **Chocolate Fudge Cake**

For chocolate lovers, this rich and gooey fudge cake is a perfect indulgence.

### **Banana Bread**

A moist and sweet banana bread that makes use of ripe bananas, delightful for breakfast or a snack.

See also [Red Velvet Cupcakes](#)

### **Carrot Cake**

A spiced carrot cake that is both healthy and delicious, often topped with cream cheese frosting.

**Red Velvet Cake**

This vibrant cake pairs well with cream cheese frosting and makes for an impressive dessert.

**Matcha Cake**

A unique and visually appealing matcha cake that provides a different flavor profile.

**Lemon Drizzle Cake**

A refreshing lemon drizzle cake that balances sweetness with tartness, perfect for summer gatherings.





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