



# Eggless Mango Cake



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## Introduction

If you are a fan of mangoes and enjoy baking, this eggless mango cake is the perfect dessert for you. With its light, fluffy texture and rich mango flavor, this cake is a delightful treat for any occasion. It's a great option for those who prefer eggless recipes without compromising on taste. Let's dive into the details of making this delicious mango cake.

## Detailed Ingredients with measures

Flour – 1 ½ cups  
Sugar – 1 cup  
Baking powder – 1 teaspoon  
Baking soda – ½ teaspoon  
Salt – ¼ teaspoon  
Curd – 1 cup  
Mango pulp – 1 cup  
Vegetable oil – ½ cup  
Vanilla extract – 1 teaspoon

## Prep Time

Prep Time: 15 minutes

## Cook Time, Total Time, Yield

Cook Time: 30 minutes  
Total Time: 45 minutes

Yield: Serves 8-10

This eggless mango cake is not only easy to make but also yields a delightful treat that is sure to impress your guests. Enjoy this summery dessert at your next gathering or as a sweet indulgence for yourself!





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## Detailed Directions and Instructions

### Preheat the Oven

Preheat your oven to 180°C (350°F). Ensure that it is fully heated before placing the cake inside for even baking.

### Prepare the Baking Pan

Grease a round 8-inch baking pan with oil or butter. You can also line the bottom with parchment paper for easier removal.

### Mix Dry Ingredients

In a large mixing bowl, combine all-purpose flour, baking powder, baking soda, and a pinch of salt. Whisk them together until well mixed.

### Combine Wet Ingredients

In another bowl, mix yogurt, sugar, oil, and mango pulp. Whisk until the sugar dissolves completely and the mixture is smooth.

See also Bawarka

### Combine Dry and Wet Mixtures

Gradually add the dry ingredients to the wet mixture. Stir gently until just combined. Be careful not to overmix; a few lumps are okay.

### Add Additional Flavors

If desired, incorporate vanilla extract into the batter for additional flavor. Gently mix again.

**Transfer Batter to Pan**

Pour the cake batter into the prepared baking pan. Use a spatula to smooth the top if necessary.

**Bake the Cake**

Place the pan in the preheated oven and bake for 30-35 minutes. To check for doneness, insert a toothpick in the center; it should come out clean.

**Cool the Cake**

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

**Optional Toppings**

Once the cake is completely cooled, you may choose to frost it with your favorite icing or top it with fresh mango slices if desired.

## Notes

**Storage**

Store any leftover cake in an airtight container at room temperature for up to 3 days.

**Mango Pulp**

For the best flavor, use ripe, sweet mangoes to make the mango pulp.

### **Yogurt Substitution**

If you don't have yogurt, you can substitute it with an equal amount of buttermilk.

### **Serving Suggestions**

This cake pairs well with a scoop of vanilla ice cream or a dollop of whipped cream.





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## Cook techniques

### Using Ripe Mangoes

Choosing ripe mangoes enhances the flavor of your cake. Make sure they are soft to the touch and fragrant.

### Flour Folding

When incorporating flour into the wet ingredients, fold gently to maintain the airiness of the batter. This will ensure a light and fluffy cake.

See also Michael Symon's Arancini

### Substituting Eggs

In eggless baking, using yogurt or buttermilk as a substitute adds moisture and acts as a binding agent.

### Baking Temperature

Ensure your oven is preheated to the correct temperature before placing the cake inside. This helps achieve an even rise.

### Testing for Doneness

Insert a toothpick or skewer into the center of the cake; if it comes out clean, the cake is done.

## FAQ

**Can this recipe be made with other fruits?**

Yes, you can substitute mangoes with other fruits like bananas or berries for different flavors.

**How can I make this cake gluten-free?**

You can use a gluten-free flour blend to substitute the all-purpose flour in the recipe.

**Can I use frozen mangoes?**

Yes, you can use frozen mangoes, but make sure to thaw and drain excess moisture before using them in the batter.

**What can I use instead of yogurt?**

For a dairy-free option, you can use unsweetened applesauce or soy yogurt as an egg substitute.

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

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





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## Conclusion

The eggless mango cake is a delightful treat that captures the essence of ripe mangoes while being suitable for those who prefer egg-free options. Its moist texture and vibrant flavor make it a perfect dessert for various occasions, whether it's a summer gathering or a cozy family celebration. Enjoying this cake with a cup of tea or as a part of a festive spread will surely bring joy to your taste buds.

## More recipes suggestions and combination

### Mango Mousse

A light and airy dessert made with ripe mangoes, cream, and gelatine, perfect for cooling down on a warm day.

See also Chicken Fajita Casserole

### Mango Chia Pudding

A healthy and nutritious option that combines chia seeds with mango puree and coconut milk, perfect for breakfast or as a snack.

### Mango Ice Cream

Creamy and delicious, this homemade mango ice cream requires just a few ingredients and no ice cream maker.

### Mango Sticky Rice

An exotic Thai dessert featuring sweet sticky rice paired with fresh mango and drizzled with coconut cream.



**Mango Bread Pudding**

A creative twist on traditional bread pudding, adding cubed mango and warm spices for a tropical flavor.

**Mango Smoothie**

Blend fresh mango with yogurt, milk, or almond milk for a refreshing and nutritious drink any time of day.

**Mango Tart**

A buttery tart shell filled with smooth mango custard and topped with fresh mango slices for an elegant dessert.

**Mango Cupcakes**

Light and fluffy cupcakes infused with mango flavor, decorated with mango buttercream for a fun and festive treat.



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