



Eggless No-Oven Marble Cake



www.savorydiscovery.com

Eggless No-Oven Marble Cake

Introduction

If you're looking for a delightful dessert that's both simple and scrumptious, this eggless no-oven marble cake is the perfect choice. Ideal for those who don't have access to an oven or prefer a lighter treat, this marble cake combines rich chocolate and vanilla flavors, creating a beautiful and tasty dessert. It's a fantastic way to satisfy your sweet tooth without the fuss of traditional baking methods.

Detailed Ingredients with measures

- All-purpose flour: 1 cup
- Sugar: 3/4 cup
- Baking powder: 1 teaspoon
- Baking soda: 1/2 teaspoon
- Salt: 1/4 teaspoon
- Milk: 1/2 cup
- Vegetable oil: 1/4 cup
- Vanilla extract: 1 teaspoon
- Cocoa powder: 2 tablespoons
- Hot water: 3 tablespoons

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: Serves 4-6

This eggless no-oven marble cake is not only easy to prepare but also a crowd-pleaser. With its stunning marbled appearance and mouthwatering taste, it's sure to become a favorite in your dessert repertoire. Enjoy making this delicious cake for your next gathering or as a special treat for yourself!



www.savorydiscovery.com

Eggless No-Oven Marble Cake

Detailed Directions and Instructions

Step 1: Prepare the Batter

In a mixing bowl, combine all-purpose flour, sugar, baking powder, and cocoa powder. Mix these dry ingredients well.

Step 2: Add Wet Ingredients

In the same bowl, add milk, oil, and vanilla extract. Mix until the batter is smooth and free of lumps.

Step 3: Create Marble Effect

Divide the batter into two bowls. Add more cocoa powder to one of the bowls and mix well to create a chocolate batter.

See also Caesar Omelette

Step 4: Layer the Batter

Grease a baking dish. Pour one layer of the plain batter into the dish, followed by a layer of the chocolate batter. Repeat this process, alternating between the two batters.

Step 5: Swirl for Effect

Using a knife or a skewer, gently swirl through the batter to create a marble effect. Be careful not to mix too much.

Step 6: Prepare for Cooking

Cover the baking dish with a lid or aluminum foil. If you don't have a lid, you can use a large pan as a dome.

Step 7: Set Up Steaming Method

In a large, deep pan, add water to create steam. Place a steaming rack inside the pan and ensure it is above the water level. Place the baking dish on the rack.

Step 8: Cook the Cake

Cover the large pan and bring the water to a gentle simmer. Allow the cake to steam for approximately 30-35 minutes or until a toothpick inserted comes out clean.

Step 9: Cool the Cake

Once cooked, carefully remove the baking dish from the pan. Allow the cake to cool on a wire rack before slicing.

Step 10: Serve and Enjoy

Slice the cake and serve it as desired. Enjoy the delicious eggless marble cake!

Notes

Note 1

Ensure that the water used for steaming is kept at a simmer and not boiling to prevent the cake from becoming tough.

Note 2

You can customize the marble effect by adjusting the amount of cocoa powder in the chocolate batter.

Note 3

Store any leftover cake in an airtight container to keep it fresh for a few days.

See also Green Apple Caramel Swirl Fudge



Eggless No-Oven Marble Cake

Cook techniques

Mixing the Ingredients

Combining the wet and dry ingredients properly ensures a smooth batter, which is essential for a good texture in the marble cake. Use a gentle folding technique to avoid overmixing.

Creating the Marble Effect

To achieve the marble effect, layer the batters in the cake pan and then use a knife or skewer to swirl them together gently. Be careful not to over-swirl, as this will mix the colors too much.

Baking Without an Oven

Using an alternative method like a stovetop or pressure cooker can yield great results. Ensure proper heat distribution and use a lid to mimic the conditions of a traditional oven.

Testing for Doneness

Insert a toothpick into the center of the cake. If it comes out clean or with a few crumbs clinging to it, the cake is done.

Cooling the Cake

Let the cake cool in the pan for a few minutes before transferring it to a wire rack. This helps in retaining moisture and prevents it from becoming soggy.

FAQ

Can I use this recipe to make regular cake with eggs?

Yes, you can substitute eggs if you prefer a traditional recipe. However, this version is specifically designed to be eggless.

What if I don't have a pressure cooker?

You can use a heavy-bottomed pot on the stovetop as an alternative for baking without an oven.

How can I make this cake chocolate-flavored?

You can add cocoa powder to part of the batter for the chocolate marble effect, adjusting the amount of flour accordingly.

Can I add nuts or additional toppings?

Absolutely, you can fold in chopped nuts or sprinkle toppings like chocolate chips before baking for added texture and flavor.

See also [Heavenly Banana Walnut Cream Cake](#)

How long can I store the cake?

The marble cake can be stored in an airtight container at room temperature for up to 3 days or in the refrigerator for about a week.



www.savorydiscovery.com

Eggless No-Oven Marble Cake

Conclusion

The eggless no-oven marble cake is a delightful treat that allows you to enjoy a rich, moist dessert without the need for traditional baking methods. Its unique marbled texture and sweetness make it a perfect choice for various occasions, and it's an excellent option for those who prefer or require egg-free recipes. With simple ingredients and easy preparation, this cake can be a staple in your baking repertoire.

More recipes suggestions and combination

Chocolate Chip Cookies

These soft and chewy cookies are always a crowd-pleaser. The addition of chocolate chips makes them irresistible.

Vanilla Cupcakes

Light and fluffy vanilla cupcakes topped with a swirl of buttercream frosting are perfect for any celebration.

Banana Bread

A moist and delicious banana bread that utilizes overripe bananas, creating a wonderful flavor and texture.

Carrot Cake

This spiced cake is packed with grated carrots and topped with cream cheese frosting for a tasty and colorful dessert.

Lemon Drizzle Cake

A zesty lemon cake glazed with a sweet lemon syrup for a refreshing and tangy treat that brightens up any meal.



www.savorydiscovery.com

Eggless No-Oven Marble Cake