



Eggless Whole Wheat Coffee Cake

Introduction

Eggless whole wheat coffee cake is the perfect indulgence for coffee lovers who also prefer healthier options. This cake not only satisfies your cravings for something sweet but also incorporates wholesome ingredients, making it a delightful guilt-free treat. Its rich coffee flavor paired with the nutty taste of whole wheat flour creates a delicious harmony that is both comforting and satisfying.

Detailed Ingredients with measures

Whole wheat flour – 1 and ½ cups

Baking powder – 1 teaspoon

Baking soda – ½ teaspoon

Salt – ¼ teaspoon

Ground coffee – 2 tablespoons

Unsweetened cocoa powder – 2 tablespoons

Yogurt – ½ cup

Brown sugar – ¾ cup

Vegetable oil – ½ cup

Vanilla extract – 1 teaspoon

Milk – ½ cup

Chopped walnuts – ½ cup (optional)

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

Prepare the Baking Dish

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

Mix Dry Ingredients

In a bowl, combine whole wheat flour, baking powder, baking soda, instant coffee powder, and salt. Whisk them together and set aside.

Mix Wet Ingredients

In another bowl, whisk together yogurt, sugar, oil, and vanilla extract until the mixture is smooth and well combined.

Combine Mixtures

Gradually add the dry ingredients into the wet mixture, stirring gently. Make sure not to overmix; a few lumps are okay.

Add Milk

Slowly pour in the milk, continuing to mix until you achieve a smooth batter.

See also [Hoisin Chicken and Noodles](#)

Transfer to Baking Pan

Pour the batter into the prepared baking pan, smoothing the top with a spatula.

Bake the Cake

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

Cool the Cake

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

Serve

Once cooled, slice the cake and serve. Enjoy your delicious eggless whole wheat coffee cake!

Notes**Storage**

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

Serving Suggestions

This cake pairs well with coffee or tea. You can also serve it with a dusting of powdered sugar or a dollop of whipped cream.

Ingredient Substitutions

You can substitute yogurt with applesauce or any dairy-free yogurt for a vegan version.

Flavor Variations

Feel free to experiment by adding nuts, chocolate chips, or cinnamon to the batter for extra flavor.



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Cook techniques

Whole Wheat Flour Substitution

Using whole wheat flour instead of all-purpose flour enhances the nutritional value of the cake. It contributes to a denser texture and a nuttier flavor, making it a healthier choice.

Eggless Baking Tips

For eggless baking, you can use substitutes like yogurt, buttermilk, or applesauce to provide moisture and binding. These alternatives help in achieving a fluffy texture without compromising on flavor.

Brewing Coffee for the Cake

Brew strong coffee to ensure that its flavor stands out in the cake. The coffee should be cooled before adding it to the batter to prevent cooking any other ingredients prematurely.

See also [Delicious Homemade Apple Crisp Recipe](#)

Perfect Mixing Technique

When combining wet and dry ingredients, mix just until combined. Overmixing can lead to a dense cake, so gentle folding is key to keeping the cake light and airy.

Baking Time and Temperature

Bake at a consistent temperature to ensure even cooking. It's important to check the cake a few minutes before the suggested time to avoid overbaking, which can lead to dryness.

Cooling the Cake

Allow the cake to cool in the pan for a while before transferring it to a wire rack. This helps in retaining moisture and prevents the cake from breaking apart.

FAQ

Can I use all-purpose flour instead of whole wheat flour?

Yes, but keep in mind that the texture and flavor will differ. Whole wheat flour adds more nutrition and a nutty flavor.

What can I use as an egg substitute?

Common egg substitutes for baking include yogurt, silken tofu, applesauce, or even flaxseed meal mixed with water.

Can I make this cake without coffee?

Yes, you can substitute coffee with milk or a non-caffeinated beverage, though the flavor profile will change.

How do I know when the cake is done baking?

Insert a toothpick into the center of the cake; if it comes out clean or with a few crumbs attached, the cake is ready.

Can I add nuts or chocolate chips?

Absolutely! Adding nuts or chocolate chips can enhance the flavor and texture of the cake. Just fold them into the batter gently.



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Conclusion

The Eggless Whole Wheat Coffee Cake is a delightful treat that offers a perfect balance of flavors while being a healthier alternative. Its moist texture and rich coffee flavor make it an ideal companion for your tea or coffee time. Whether enjoyed by itself or paired with some whipped cream, this cake proves that indulgence does not have to come with excessive guilt.

See also [Mango Lime Cheesecake](#)

More recipes suggestions and combination

Cocoa Banana Bread

Combine the goodness of bananas with rich cocoa for a delicious twist on traditional banana bread.

Cinnamon Swirl Muffins

Add a delectable cinnamon swirl to your muffins for an aromatic and flavorful breakfast option.

Vanilla Almond Cake

Try a moist vanilla almond cake that pairs perfectly with coffee and adds a hint of nuttiness.

Fruit-Infused Oatmeal Bars

Make healthy oatmeal bars infused with your favorite fruits for a nutritious snack on the go.

Chocolate Chip Cookies

Bake classic chocolate chip cookies with whole wheat flour for a wholesome take on a beloved treat.



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