



WHATSheATE



## Eggless Chocolate Cake

 Popular

READY IN



40 min.

SERVINGS



12

CALORIES



382 kcal

DESSERT

### Ingredients

- ☐ 2 cups all purpose flour
- ☐ 1 Teaspoon double-acting baking powder
- ☐ 1 inch p baking soda
- ☐ 0.3 cup butter at room temperature (Which Is 5 Tablespoons + 1 Teaspoon)
- ☐ 1 cup hot-brewed coffee mixed with 1 cup of hot water) hot instant
- ☐ 2 cups granulated sugar (See My Notes)
- ☐ 1 Packet dr oetker's chocolate icing mix organic
- ☐ 0.3 cup milk/hot water hot for 15 seconds (Heat It In The Microwave Oven )

- ☐ 1 cup milk 2% (I Used Milk)
- ☐ 1 Teaspoon salt
- ☐ 0.5 cup silken tofu pureed (I Used Nasoya Brand Silken Tofu)
- ☐ 0.8 cup cocoa powder unsweetened
- ☐ 0.3 Teaspoon vanilla extract
- ☐ 1 cup vegetable oil (I Used Canola Oil)

## Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ muffin liners
- ☐ kitchen timer

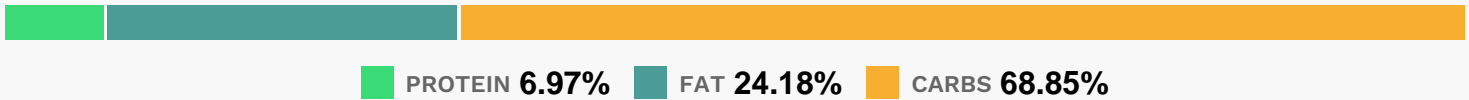
## Directions

- ☐ Preheat the oven to 325F (160C) for 15 minutes. Grease and flour (I used cocoa powder to flour the base of the pan because it's a chocolate cake) two 9-inch cake pans. Sift together the flour, salt, baking powder, baking soda, cocoa and sugar into a large mixing bowl. Make a well.
- ☐ Add the canola oil. Then the hot coffee decoction.
- ☐ Add milk.
- ☐ Add the pureed tofu. (
- ☐ Remove the silken tofu from the packet using a spoon add it to the blender and puree it to a creamy mixture) And a couple of drops of vanilla essence. With an electric mixer, beat at medium speed for 2–3 minutes. (At first I did not use the hand mixer to combine the batter, because I remembered reading somewhere that while using egg substitutes, in this case tofu, beating the batter is not recommended and was so worried to see such a diluted batter and it was also having a lot of small lumps. So anyhow I decided to use my hand mixer to get rid of

the lumps, but still the batter was considerably thin).

- ☐
- Pour the batter evenly into both 9-inch cake pans. (or fill the 6 muffin cups halfway with batter and divide the remaining batter between both 8-inch pans).
- ☐
- Bake for 25 to 30 minutes, until a wooden tooth pick inserted into the center of the cake comes out clean. (Check the cupcakes after 15 minutes). I placed 1 pan in the middle shelf and the another in the bottom shelf and set the timer for 25 minutes and switched the pans around 12 minutes. Switching the pan means moving the pan from the middle shelf to the bottom and the bottom shelf pan to the top. This is done to ensure even baking of both the cakes. One of my make was done exactly at 25 minutes and the other one took 30 minutes.
- ☐
- Let the cakes cool completely before removing them from the pans. The time mentioned in the original recipe was 15 minutes and so I tried to transfer the cake to a wire rack after 20 minutes and it was little messy. So I left the other cake in the pan itself for quite some time. Maybe after an hour I touched the bottom of that pan and found that it had cooled completely and so transferred it to the wire rack.The cake should cool completely on the wire rack before frosting. I baked the cakes on Saturday and frosted them on Sunday. I left it out on the kitchen counter and covered it with a bamboo basket. You could also refrigerate the cake to cool it off.

## Nutrition Facts



### Properties

Glycemic Index:27.09, Glycemic Load:34.95, Inflammation Score:-6, Nutrition Score:11.301739166126%

### Flavonoids

Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg

### Nutrients (% of daily need)

Calories: 382.4kcal (19.12%), Fat: 10.72g (16.5%), Saturated Fat: 4.69g (29.28%), Carbohydrates: 68.71g (22.9%), Net Carbohydrates: 66.15g (24.05%), Sugar: 34.85g (38.72%), Cholesterol: 15.74mg (5.25%), Sodium: 349.14mg (15.18%), Alcohol: 0.03g (100%), Alcohol %: 0.03% (100%), Caffeine: 631.43mg (210.48%), Protein: 6.96g (13.91%), Vitamin B3: 6.96mg (34.82%), Manganese: 0.69mg (34.54%), Magnesium: 101.74mg (25.43%), Potassium: 857.24mg (24.49%), Phosphorus: 159.85mg (15.99%), Selenium: 11.17µg (15.95%), Iron: 2.73mg (15.15%), Copper: 0.29mg (14.27%), Vitamin B1: 0.19mg (12.67%), Vitamin B2: 0.19mg (10.96%), Fiber: 2.57g (10.26%), Folate: 41.02µg (10.25%), Calcium: 92.36mg (9.24%), Vitamin K: 7.75µg (7.38%), Zinc: 0.76mg (5.05%), Vitamin A: 185.88IU (3.72%),

Vitamin E: 0.47mg (3.13%), Vitamin B12: 0.14µg (2.37%), Vitamin B5: 0.22mg (2.2%), Vitamin B6: 0.03mg (1.65%)