



## Eggless Vanilla Cake



Vegetarian



Popular

READY IN



42 min.

SERVINGS



24

CALORIES



142 kcal

DESSERT

### Ingredients

- ☐ 2.5 cups all purpose flour
- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter melted
- ☐ 0.3 teaspoon salt
- ☐ 2 tablespoons sugar
- ☐ 1 can condensed milk sweetened (I used a 300ml can)
- ☐ 2 tablespoons vanilla extract

- ☐ 2 tablespoons vinegar
- ☐ 1 cup water

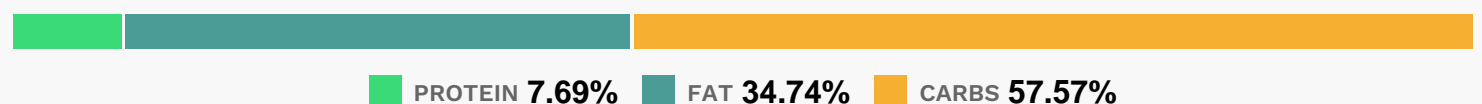
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack

## Directions

- ☐ Preheat the oven at 350F/180C for 15 minutes. Lightly grease a 9×13 inch pan and line it with parchment paper. In a large bowl sift together the flour, baking powder, baking soda and salt.
- ☐ Mix in the sugar. Make a well in the center of the dry ingredients and stir in the wet ingredients one by one. Stir the mixture together using a whisk. Some lumps is okay.
- ☐ Pour the batter in the prepared pan and tap the pan to even it out and break the air bubbles if any.
- ☐ Bake it for 25–35 minutes. The first time I baked this eggless cake I checked it for doneness after 30 minutes and felt that I could have taken it out 2–3 minutes earlier. The bottom had started to brown more than it is required to. So I did that the next time and took the pan out the oven after 27 minutes itself and the cake turned out to be perfect.
- ☐ Transfer the pan to a cooling rack and remove the cake after 15–20 minutes.
- ☐ Place the cake on the rack for it to cool down completely before slicing it.

## Nutrition Facts



## Properties

Glycemic Index:16.59, Glycemic Load:13.45, Inflammation Score:-2, Nutrition Score:3.2956521757271%

Nutrients (% of daily need)

Calories: 141.66kcal (7.08%), Fat: 5.4g (8.31%), Saturated Fat: 3.36g (20.98%), Carbohydrates: 20.14g (6.71%), Net Carbohydrates: 19.79g (7.2%), Sugar: 10.15g (11.28%), Cholesterol: 15.78mg (5.26%), Sodium: 157.41mg (6.84%), Alcohol: 0.37g (100%), Alcohol %: 0.98% (100%), Protein: 2.69g (5.38%), Selenium: 6.92µg (9.88%), Vitamin B2: 0.14mg (7.99%), Vitamin B1: 0.12mg (7.83%), Calcium: 70.05mg (7.01%), Folate: 25.78µg (6.45%), Phosphorus: 64.36mg (6.44%), Manganese: 0.09mg (4.66%), Vitamin B3: 0.81mg (4.05%), Iron: 0.68mg (3.75%), Vitamin A: 162.24IU (3.24%), Potassium: 78mg (2.23%), Magnesium: 7.58mg (1.9%), Vitamin B5: 0.19mg (1.86%), Zinc: 0.25mg (1.69%), Fiber: 0.35g (1.41%), Vitamin B12: 0.08µg (1.34%), Copper: 0.02mg (1.19%)