

# Eggless Chocolate Sponge Cake

Cuisine: Indian

Category: Sweet

Occasion: Dessert

Servings:

## Ingredients:

1 can condensed milk (400 grams)  
2 level teaspoons baking powder  
1 level teaspoon soda bicarbonate  
9 ounces self-rising flour  
1 tablespoon cocoa powder  
2 tablespoons chocolate powder (preferably Cadburys)  
4 ounces butter (melted)  
2 teaspoons vanilla essence (optional)  
7 fluid ounces cold water (may substitute orange juice for water and add orange zest)

## Instructions:

Jainism, one of the oldest religions to emerge from India, teaches strict vegetarianism. This presents a difficult problem for those of us who love to eat cake, as most cake recipes use eggs. Fear not, as a number of eggless cake recipes are now available and one such technique is described below.

### Method:

Dust (with flour) and grease a 10-inch diameter tin and set aside. Preheat oven at 190C/375F. Sieve the dry ingredients together in a bowl, then add condensed milk, water, butter, and vanilla essence. Mix thoroughly. Pour the cake mixture into the prepared tin. Bake for 5-10 minutes, then reduce heat to 160C/325F for 25-30 minutes. Use a skewer to check if the cake is baked towards the end; if not done, it may need to bake for longer (if the skewer does not come out clean, it requires further baking).

After the cake is baked, turn the oven off and leave the cake in the oven for 5-10 minutes more before taking it out, in order to avoid having it collapse. Cool the cake and enjoy! Preparation time: 10 minutes; Baking time: about 50 minutes

Source: This recipe is from the kitchen of Deepti Shah, the wife of Ajit Shah.

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