

Eggless Cakes



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Introduction

Cakes – The mere word itself will bring a lot of brightness in kids and adults. Once I used to be like that. I used to be super excited if some one talked about making cakes and if I pass a bakery, I used to love that heavenly smell and for that I would stand at that spot for 5-10 minutes. I never thought I would bake cakes in my life and surprisingly I have baked a lot of cakes in the past four years.

I have gone through lots of experiments, 60% failures and 40% success stories. But still I love to try new recipes and see how they turn out. Any failure in life is supposed to be a step toward success. If you succeed the first time, you will never know what to do when a recipe fails and will never understand the reason behind it. But if you succeed after some failures, each failure teaches you a lesson which you will never repeat again. I wanted to share all my failures with you along with the reasons so that you don't have to go through that failure at all.

Do's and Dont's:

Always preheat oven to the suggested degree. Make sure of the unit used for the temperature. Mostly Indian ovens have Celsius markings whereas US ovens have Fahrenheit. So most of the online recipes will give you Fahrenheit temperatures. Make sure to convert it into Celsius and then set it in your oven. Oven temperatures vary from oven to oven and it would be wise to invest in an oven thermometer. Switch on the oven and let it heat for 10-15 minutes. This is called preheating. Once the inside temperature of the oven comes to the suggested temperature, you can place your prepared batter in the oven.

Make sure to measure all the ingredients as per the recipe. While baking a cake accuracy is much needed. If the recipe says 1/2 cup of milk, add only 1/2 cup and not more than that. If it asks you to add one teaspoon of baking powder, then add one teaspoon, not less and not more. Baking a cake is not like cooking. In cooking we just add ingredients as per our taste, but for a cake the measuring should be accurate.

Invest in a weighing scale, measuring cups and spoons. This will make baking easier.

Always sift your dry ingredients twice or thrice.

If the recipe asks you to cream butter and sugar for five minutes, set a timer and beat for five minutes. This is the base for a spongy cake.

Make sure to use the perfect sized tin for the cake. If it is too small, you will end up with overflowed batter and if too large, then you will end up with a thin cake.

The batter should fill 2/3 rd of the cake tin, so that there is enough room to rise with out overflowing.

Always grease and line a cake tin. I prefer greasing with butter (I hate to grease the tin with oil) and dusting with flour or you can use goop/ pan release. Lining a tin is very important. Even though you grease the tin, your cake may stick in the base of the tin which will result in broken cakes. If you line the base with a butter paper, the cake slides out of the tin with out any problem. So never feel lazy to grease and line a tin to avoid wastage.

Baking is the next important step in the cake preparation. Place the cake tin in the middle rack unless specified.

Do not open the oven door for the first 20 minutes. Any variation in the temperature because of open door will cause your cake to collapse.

If after 30 minutes, the cakes starts to brown too fast, place a piece of aluminium foil on the tin (this is called as tenting) and close the oven. This will prevent the top from turning black.

Once the suggested time is over, open oven and insert a sharp knife or a skewer stick in the centre of the cake. Insert it straight and not at any angle. Pull it out. If the stick is clean, then your cake is done. If there are crumbs or batter sticking to it, then you need to bake the cake for another 5 minutes before testing it again.

Once it comes clean, transfer the tin from the oven to a wire rack. Do not flip it immediately. The cake which is fresh out of oven is very soft and if you flip it immediately, it will collapse (many of you might have gone through this)

Let the tin sit on the wire rack for 5 minutes. You will see the cake shrinking and pulling away from the sides. It will also firm up a little which is enough to hold the shape without crumbling.

Run a knife along the sides of the cake. Any portion of the cake sticking to the sides need to be loosened so that it comes out of the tin in a single piece. Do this gently.

Place a towel on the counter and place the tin on the towel. Now place the wire rack upside down on the cake tin. Now holding the towel along with the tin and rack, flip the whole set up and place on the counter. Do it gently and cautious. If you somehow come in contact with the hot tin, there is 90% chance of the tin slipping away to the floor (it has happened to me so many times)

Give a gentle tap on the base of the tin and remove the tin. Remove the butter paper carefully. Allow the cake to cool completely before handling it.

Once cool, wrap the cake in two or three layers of cling wrap and store in refrigerator until firm. Now your cake is ready for frosting.

Basics of eggless baking

There are so many reasons why you need to avoid eggs in a recipe. It may be due to diet restrictions or due to religious beliefs, this e-book will help you in avoiding eggs in baking.

There are mainly three functions of egg. It provides structure, it acts as a foaming agent and traps air and it works as an emulsifier. Though it is very tough to exactly find a substitute do the same work of an egg, we can combine one or two substitutes to almost get the effect.

Egg Substitutes in General:

For one egg:

1/4 cup of curd

1/4 cup of apple puree

1/4 cup of mashed banana

1/4 cup of buttermilk

1 tbs flax meal mixed with 3 tbs of warm water

1/4 cup of milk

1/4 cup tofu ground with 2 tbs of milk

1/4 cup of paneer ground with 2 tbs of milk

1/4 cup Mashed Potato

2 tbs corn flour + 2 tbs water

2 tbs of flax gel

Now let us discuss the substitutes in detail.

Curd/ Yogurt:

I use curd as egg substitute in most of my cakes. The texture of the cake turns out great with curd.

Brownies also turn great with curd.

Adding a pinch of baking soda to 1/4 cup of curd creates a bubbling mixture and it can be used in breads and rolls.

You can use it in any soft and chewy textured cookies.

If the dish has to be soft textured, then you can use curd in the recipe as an egg replacer.

Apple Puree / Mashed Banana:

Fruit purees work great in fruit based muffins and cupcakes.

If the cake is fruit flavoured, then this can be a great addition to the recipe.

I don't add mashed banana in a chocolate cake as the banana flavour will suppress the chocolate flavour.

Buttermilk:

Any cake which needs to be moist can use buttermilk as the egg substitute.

Brownies turn out super moist with buttermilk.

Muffins and scones turn great with the addition of buttermilk.

Flax Meal:

Can be used for cookies with nutty texture.

You can also use it in spicy nutty cakes.

Using it in a plain vanilla cake may be a disaster as you will have speckles of the flax meal all over the cake and the texture would also be coarse.

Flax Gel:

The drawbacks of flax meal is not there in flax gel. This doesn't affect the flavour of the bakes. You can use it in cakes. As the flax gel acts as the binding agent, you need to add 1/4 cup of flour extra in a recipe for the structure.

Milk:

This just acts as binding agent and is perfect to bake crispy cookies.

This can also be used in pancake batters, pastry dough, homemade pasta instead of eggs.

Paneer or Tofu:

This gives great texture and so can be used in Quiche, cheese cakes, cakes and tart fillings.

Mashed Potato:

This also gives nice structure and so can be used in cakes, breads for a soft and firm texture.

Corn Flour:

This gives a nice smooth and silky finish and so can be used in creme brulee', custards, ice creams and puddings.

Egg Replacer:

Commercial egg replacers work great in all recipes. Use as instructed on the pack.

The cup measurements given in the recipes are US cup measures. These recipes are tried several times and produce great results. Hope you enjoy!

Cake Recipes

Eggless Christmas Plum Cake



Ingredients:

For The Dry Fruits Mixture:

Golden Raisins-1/2 cup
Apricot-1/4 cup (chopped)
Dried Figs-1/4 cup (chopped)
Candied Orange Peel-1/8 cup
Orange Juice-1/4 cup
Cashew Nuts-1/2 cup

For The Caramel Syrup:

Sugar-3 tbs
Water-1 ½ tbs
Lemon Juice-a few drops
Boiling Water-1/4 cup

For The Cake:

Butter-1/2 cup
Caster Sugar-1 ¼ cups
Apple Puree-1/2 cup
Curd/ Yogurt-1/3 cup
Almond Essence-1/2 tsp
All Purpose Flour- 1 ¼ cups
Baking Powder-3/4 tsp
Powdered Cinnamon-1/4 tsp
Powdered Ginger-1/8 tsp
Powdered Nutmeg-1/8 tsp
Powdered Clove- 1/8 tsp

Procedure:

For The Dry Fruit Mixture:

1. Add chopped figs, apricots and golden raisins in orange juice.
2. Bring it to boil, simmer and cook for 1 minute.
3. Add the cashew nuts and cook for one more minute.
4. The mixture will become dry.
5. Remove from stove and allow it to cool.

For The Caramel Syrup:

1. In a sauce pan add sugar, water and lemon juice.
2. Heat the mixture. Do not stir.
3. The sugar will start caramelizing.
4. When nicely brown, add the boiling water and swirl.
5. When it boils, remove from flame. There should not be any sugar lumps in the solution. You will end up with a nice brown syrup.

For The Cake:

1. Sift flour with all the spices and baking powder. Keep it apart.
2. Preheat oven to 170C.
3. Cream butter and sugar until fluffy.
4. Add the caramel syrup and beat.
5. Add apple puree, curd and almond essence and beat until incorporated. The mixture may look

curdled but it is fine. Add the dry fruits mixture and beat.

6. Now add the flour and mix with a wooden spoon gently.
7. Line an 8" loose bottomed pan or a spring form pan.
8. Grease the pan. Pour the batter into it.
9. Bake for 1 ¼ hours.
10. By 15 minutes the top will start browning. Place a piece of foil on top of the cake to avoid the burning of top.
11. Insert a knife and check if it comes out clean.
12. When done, remove from oven and allow it to cool for 1 hour before removing it from the tin.
13. Loosen the sides of the cake with a knife.
14. Place the pan on a tumbler and gently remove the outer ring. (if using a loose bottomed tin)
15. Place on a wire rack and allow it to cool completely before removing the base plate and the butter paper.
16. Slice it and enjoy.

Eggless Christmas Pudding



Makes one pudding in 1 lt pan

Ingredients:

Brown Sugar-250gm

Butter-125 gm

Curd/ Yogurt-1/2 cup

Candied Orange Peel-100 gm

Golden Raisins-60 gm

Black Raisins-60 gm

Dates-125 gm

Apricot-50 gm

Flour/ Maida-75 gm

Baking Soda-1/2 tsp
Ground Ginger-1/2 tsp
Orange Juice-60 ml
Bread Crumbs-140gm

Procedure:

1. Cream together butter and brown sugar.
2. Add curd and beat until creamy.
3. Add in all the chopped dates, raisins, black raisins, chopped apricots and chopped candied orange peel.
4. Add the orange juice and mix well.
5. Sift together flour, baking soda and ginger.
6. Add it to the mixture and fold to incorporate.
7. Finally add the bread crumbs and mix well.
8. Grease a 1 litre pudding pan and place a small circle of butter paper at the bottom and grease it also.
9. Transfer the batter to the pan and press it and level it.
10. Place another circle of greased baking paper circle on top.
11. Cover with a folded foil.
12. Secure with a thread and trim the excess foil.
13. Place it in a steamer and steam the pudding for 6 hours.
14. Check the water level regularly.
15. Once done, remove from the steamer and allow it to cool completely.
16. You can also unmould it the next day.
17. Remove the thread and foil.
18. Remove the paper on top.
19. Place the serving plate on top and flip it.
20. Gently remove the mould leaving the pudding on the plate. Remove the butter paper on the top.
21. Garnish with cherries and serve.

Eggless Danish Dream Cake



Ingredients:

For The Cake:

Flour-2 ¼ cups

Baking Powder-3 tsp

Butter-1/4 cup

Milk-1 cup

Sweetened Condensed Milk-1 tin/ 400 gm

Curd/ Yogurt-1/4 cup

Vanilla Essence-1 tsp

For The Topping:

Butter-1/2 cup

Milk-1/4 cup

Grated Coconut-1 ½ cup

Light Brown Sugar-1 ¼ cups

Procedure:

1. Mix all the ingredients given for the topping and keep it aside.
2. Mix flour and baking powder.
3. In a bowl beat condensed milk and butter until creamy.
4. Add curd and vanilla and mix well.
5. Add flour and milk alternately and fold in the batter gently.
6. Preheat oven to 200C.
7. Grease and dust a baking tray or cake tin.
8. Pour the batter and bake until the top is nicely browned. It will take 20-25 minutes.
9. When a tooth pick inserted comes out clean, remove cake from oven and place on the counter.
10. Spread the topping evenly on the cake.
11. Set oven temperature to 225C.
12. Bake the cake for 10 more minutes and remove it from oven.
13. The butter will be in melted form and so let the cake cool inside the tin.
14. When completely cool remove the cake from the tray, slice into cubes and serve.

Eggless Fudgy Chocolate Cake



Ingredients:

Vegetable Oil-1/4 cup
Boiling Water-1/2 cup
Milk-1/2 cup
Baking Soda-3/4 tsp
Baking Powder-3/4 tsp
All Purpose Flour/ Maida-1 cup
Vanilla Essence-1 tsp
Curd/ Yogurt-1/2 cup
Salt-1/2 tsp
Cocoa Powder-1/4+1/8 cup
Sugar-1 cup

Procedure:

1. Preheat oven to 175C. Grease and dust an 8" round pan.
2. Mix together sugar, flour, cocoa, baking powder, baking soda and salt.
3. Add curd, milk, oil and vanilla to the flour mixture and beat until well incorporated.
4. Add the boiling water and beat until well combined.
5. The batter will be thin. Pour it into the greased and dusted cake pan.
6. Bake for 30-35 minutes. Remove the cake when a tooth pick inserted comes out clean.
7. Place the tin on counter and leave it for 15 minutes.
8. Flip it on to a wire rack and allow the cake to cool completely before frosting.

Easy Chocolate Frosting:

Ingredients:

Butter-1/2 cup

Cocoa Powder-2/3 cup

Icing Sugar-2 cups

Milk-1/3 cup

Vanilla Essence-1 tsp

Procedure:

1. Melt butter. Sift the cocoa powder into the butter and mix well.
2. Add sifted icing sugar and milk alternately and beat to combine.
3. Add the vanilla essence and mix well.
4. Use it to frost the cake.

Eggless Chocolate Whoopie Pie



Ingredients:

For The Cake:

Butter-1/2 cup
Brown Sugar-1 cup (tightly packed)
Coffee Powder-1 tsp
Baking Powder-1 tsp
Baking Soda-1/2 tsp
Salt-3/4 tsp
Vanilla -1 tsp
Yogurt/ Sour Cream-1/4 cup
Cocoa Powder-1/2 cup
All Purpose Flour/ Maida-2 1/3 cups
Milk-1 cup

For The Butter Cream:

Butter-1/2 cup
Confectioner's Sugar/ Icing Sugar- 3 cups
Milk-2-3 tbs
Vanilla-1 tsp

Jam-1 cup

Procedure:

For The Cake:

1. Cream together butter and sugar until fluffy.
2. Add curd and vanilla and beat until incorporated.
3. Add in the cocoa powder and coffee powder and beat.
4. Sift together flour, baking powder, baking soda and salt.
5. Add milk and flour mixture alternately to the butter mixture and beat until you get the batter without any

lumps.

6. Preheat oven to 175C.
7. On a greased baking tray, drop out tbs of dough 2" apart.
8. Bake for 10-15 minutes or until a tooth pick inserted comes out clean.
9. Remove from the tray and arrange on a wire rack.
10. Prepare the cakes with the remaining batter.

For The Butter Cream:

1. Cream butter until fluffy.
2. Add sifted confectioner's sugar 1/2 cup at a time and beat until incorporated.
3. When you use up all the sugar, add in the milk and vanilla and beat for 4 minutes until pale and fluffy.
4. If you feel that the cream is firm, add a little bit of milk and beat until you get the required consistency.
5. Put a star nozzle in a piping bag and transfer the butter cream to the bag.

Assembling The Whoopie Pies:

1. Take a cake, place about 1- 1 1/2 tbs of jam in the middle and pipe out the buttercream around the jam.
2. Place another cake on top.
3. Serve it immediately or store in airtight jar.
4. Refrigerate the remaining pies.



