

# EASYCOOKING

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TUESDAY, JUNE 17, 2008

## Eggless Chocolate Cake with Mocha Icing



It is only 4 days since I posted last but it seems such a long time-I was getting withdrawal symptoms..wonder what blogging could do to me..!!!But as they say-I am loving it!!Last week was a busy one,with parents coming down,visit to tirupati and my bro staying back with us.Had a fab time with him,house seems so empty now;-).

On Sunday,we had a small lunch party at home-me,hubby and bro-our friends Satheesh,Deepthi,their kiddo Vicky and Satheesh's amma.We celebrated their belated wedding anniversary,since all of us were out of station during that time.They were a tad surprised since cutting the cake was not mentioned before!!Had a fun time!!So here's the recipe for the cake I made for them!!

**Eggless Chocolate cake with Mocha Icing**

*Recipe source -Nita Mehta's Ifb Microwave Cookbook*

### Ingredients

Maida/Flour-1 cup  
Milkmaid - 1/2 tin  
Milk - 1/2 cup  
Butter - 1/2 cup  
Powdered sugar - 1 1/2 tbsp  
Cocoa powder - 1/4 cup  
Baking soda - 3/4 tsp  
Baking powder - 3/4 tsp  
Vanilla essence - 1 tsp

### For the Mocha Glaze Icing

Cocoa powder - 4 tbsp  
Softened butter - 4 tbsp  
Coffee - 1 tsp  
Icing sugar - 1 cup-sifted  
Walnuts/Cashew/Badam - 2-3 tbsp,crushed

To Soak - 1/4 cup Coke

### Method

#### For the Cake

Sift maida with cocoa powder,baking soda and baking powder-keep aside.  
Mix sugar and butter,beat till fluffy.  
Add milkmaid,beat well.  
Add milk,vanilla essence and maida.  
Beat well for 3-4 minutes till the mixture is smooth and light.  
Transfer to a greased baking dish.  
Microwave on 80% power for 8 minutes.  
Let it cool.

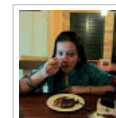
Cut the cake into two and soak with coke( I did not cut the cake,just sprinkled coke all over the cake)

#### For the Icing

Microwave 4 tbsp water in a bowl for 1 minute.  
Add coffee,cocoa and butter to it and mix well.  
Gradually add the sifted icing sugar,mix well.  
Glaze the cake with the icing and garnish with crushed dry fruits.  
Refrigerate till the icing is set.  
Serve with ice-cream.

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### ABOUT ME



**DIVYA KUD**

I am Divya,a cook,blogger and my biggest inspiration is my loved ones faces after food I cook!

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## Cheesy Chutney Pull apart



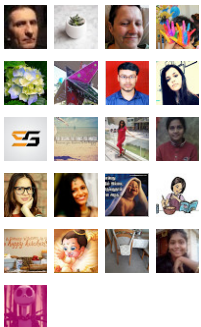


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Don't know what to do with the rest of the Milkmaid tin? Check out [this!!!](#)

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AT 4:01 PM LABELS: BAKING , CAKE , EGGLESS BAKES , MICROWAVE

#### 49 COMMENTS :



**Purnima** June 17, 2008 at 5:33 PM

Divya, thats a pretty mw cake!! I am sure ur frnds must hv been amazed and happy to savor it too!

[Reply](#)



**lakshmi** June 17, 2008 at 5:54 PM

luks yummy div..got to try it out soon...watng for an occasion...vanni

[Reply](#)



**Trupti** June 17, 2008 at 7:09 PM

yuummmy chocolate cake & it's eggless..thanks for sharing this recipe.

[Reply](#)



**ranji** June 17, 2008 at 7:26 PM

delicious cake divya!!!!love the mocha icing:)).

[Reply](#)



**Shri** June 17, 2008 at 7:31 PM

Delicious cake.It looks so yummy!!!I bet your friends would have enjoyed a lot.

[Reply](#)



**Unknown** June 17, 2008 at 8:08 PM

lovely cake..loved the icing ..and thanks for the icing recipe ..i will try it..

[Reply](#)

**Anonymous** June 17, 2008 at 8:30 PM

that cake is tempting divya ... and the recipe seems simple to make too ... nice one. Can I have a piece of cake? :D

[Reply](#)



**JZ @ Tasty treats** June 17, 2008 at 8:37 PM

it looks delicious divya!! mouthwatering pics! I am craving for cake nw!! :-)

[Reply](#)



**Finla** June 17, 2008 at 8:39 PM

Is there a piece left i would love to have it

[Reply](#)



**Mansi** June 17, 2008 at 8:42 PM

the cake looks beautiful Divya! I've heard about using coke in cake but never tried it!:) might give it a shot next tme:)

[Reply](#)

**Cham** June 17, 2008 at 9:27 PM



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Round-up

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The cake looks delicious, love mocha flavor and too in MW, quick and easy one!

[Reply](#)



**Swati Raman Garg** June 17, 2008 at 9:47 PM

what a tempting cake.. the title with mocha icing drew me here.. it looks scrumptious... too good.. this would have been heavenly na....

[Reply](#)



**Uma** June 17, 2008 at 9:53 PM

Wow, a cake soaked in coke? New to me! that too eggless and in MW! Good job Divya! Your friends might have enjoyed it well!

[Reply](#)



**Unknown** June 18, 2008 at 12:39 AM

That looks real good!! Mocha makes it extra yummmmm :)

[Reply](#)



**Suma Rajesh** June 18, 2008 at 2:39 AM

what a beautiful cake ..and i loved garnish and also the icing

[Reply](#)



**Devi Priya** June 18, 2008 at 3:03 AM

Eggless? Must try! thanks for sharing the recipe.

[Reply](#)



**Divya Kudua** June 18, 2008 at 7:53 AM

Purnima,thanks..yeah,they were pretty surprised,but enjoyed nevertheless!!!

Vanni,thanks..let me know how it turned out ok..!!

Trupti,thanks..my pleasure!!

Ranji,thanks...!!!

Shri,thanks..yeah they did!!

Sowmya,thanks..my pleasure!!

Skribles,thanks..yeah its quite simple and easy to make..sure anytime!!

JZ,thanks..its very easy and can be made within 15 minutes or so..try it!!

Happycook..hehe,none of it is left,but I sure can make one for all of you!!!

Mansi,thanks..coke gives it a soft texture when we soak the cake with it.If it is used in mixing,it gives a richer taste,do try it!!

Cham,thanks..yeah quick and easy,that is the word for this yummy cake!!

Swati,thanks..it was heavenly!!not a piece left!!

Uma,thanks..yeah,soaking it in coke gives it a soft texture.Yup,friends loved it!!

Roopa,thanks..yeah,mocha gives it the extra kick!!

Suma,thanks....!!

Devipriya,thanks..do try it!!

[Reply](#)

**Anonymous** June 18, 2008 at 9:25 AM

Cake looks yummy.

I loved the method of making the icing. It sounds simple and looks delicious! I have noted it down and its a must try!!

[Reply](#)



**whenarchanametkoushik** June 18, 2008 at 10:53 AM

Divya, I am a newbie on your blog and already love it!!! I recently got a MW with convection grill and combination and everything possible in it. Thanks for your cake recipes. For all the cakes that you have mentioned, it seems you are extensively using the 'MW' function and not the grill etc...can you please confirm which function you are using?

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Reply



**Divya Kudua** June 18, 2008 at 12:30 PM

Roma,thanks..do try it out!!

Archana,thanks..!!Welcome to my blog!!!!I have an IFB MW with MW,Convection,Grill and combo cooking-I guess all MW's come with all these features these days.I have only tried cakes with the MW function.have not tried anything the conventional way.want to try out grill sometime..shall post about it as soon as I make it..

Reply



**Veda** June 18, 2008 at 5:39 PM

Hey divya,

thanks for introducing me t ur blog....u have some amazing dishes here.....wow....u visited tirupathi....thats really cool...sumhow i never got the oppurtunity to go this time...coz me n my hubby had thought from the day we met that we would visit tirupathi once every yr....hopefully will get 2 go there soon...

will keep coming here for sure....

Best regards,

Veda

Reply



**whenarchanametkoushik** June 20, 2008 at 7:10 PM

Thanks Divya, will try baking it this weekend and get back to you :-)

Reply



**KonkaniBlogger** June 21, 2008 at 12:15 AM

Thts one yummy looking cake..Will have to try it sometime soon. Good one Divya..

Reply



**Divya Kudua** June 21, 2008 at 1:49 PM

Veda,thanks-my pleasure.Got to see so many yummys from your blog too!!

Archana,do let me know how it turned out!!

Maya,thanks!!

Reply



**howtobemomme** July 7, 2008 at 4:12 PM

hey the cake looks absolutely delicious!!! definitely gonna try n make it!!!

Reply



**howtobemomme** July 7, 2008 at 4:19 PM

the cake looks simply divine divyakka!! definitely gonna try it out!:-)

Reply



**Divya Kudua** July 7, 2008 at 5:01 PM

YrvFoodies-thanks a lot!!

Reply



**Saranya** December 10, 2008 at 2:53 AM

This comment has been removed by the author.

Reply



**Saranya** December 11, 2008 at 1:51 AM

Hi Divya,

I am going to try baking a cake for the first time and came across your recipe and just loved the look of it.

Can you give me the amount of milkmaid you used, as I am not sure of the net weight of a tin of milkmaid?

Can I skip using coke to soak? If not, What can I use instead of coke?

Is baking soda/powder absolutely necessary? Can it be substituted with salt?

Reply

**Divya Kudua** December 11, 2008 at 9:37 AM

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Saranya..thank you.

1) I used half a tin Milkmaid-1 tin is 400 gms and I used 200 gms.

2)Coke is used to make the cake moist as otherwise the cake tends to be dry.You can make a sugar syrup adding 2-3 tbsps of sugar to a half a cup of water and use that to soak instead.

3)Baking powder/soda is necessary as it is an eggless cake and requires these to make it rise.

Hope you will try it out!!

[Reply](#)



**Purnima** December 16, 2008 at 7:11 PM

Divu, am making this right now..icing being made ready, would use cherry juice in place of coke..hope to get good results! :D

[Reply](#)



**Purnima** December 16, 2008 at 8:04 PM

Hi Divu, didnt hv cond. milk so used evaporated milk + 40gms fine sugar, the output was super moist cake, didnt need the coke/juice! Finished icing it wt ur superb frosting..shall post photos to ur id tom. Tks a ton for this time saver cake!

[Reply](#)

**Aruna** August 21, 2010 at 1:47 AM

Hi divya,  
thanks for the great recipe. I had a question though, I own an IFB microwave and do my baking in its convection mode. Baking it for 30 minutes gives my cakes a burnt black colored top surface while the inner layers are perfect. Should I be using the microwave mode instead of convection? or is it something to do with the batter not being smooth enough?

[Reply](#)



**Divya Kudua** August 21, 2010 at 2:30 PM

Hi Aruna,I am not sure why your cake gets burnt after 30 minutes!!Is the temperature you are baking with too high?If so,you could cover the top of a cake pan loosely with a foil.Or if the batter is too thick,it tends to bake slowly and high temperature might cause the top to burn quickly.I hope you get it right next time!!

[Reply](#)



**Seema** October 19, 2010 at 11:07 AM

Hey Divya,

Tried my hand at icing for the first time and it was a breeze to make. The end product was very impressive. Thanks a lot for the recipe. I've blogged it - <http://amchi-bong-konnexion.blogspot.com/2010/10/eggless-chocolate-cake-with-mocha-icing.html>

Good luck for your diet dear.

[Reply](#)

**Pulkit** November 4, 2010 at 6:58 PM

this recipe was given in a cooking book which came along with IFB micro...i lost it but thanx to u i got dis recipe back! :)

[Reply](#)

**Amisha KHANNA** April 8, 2011 at 3:52 PM

Hi divya, I have always baked in the conventional mode in the oven and never used the microwave mode before, so is the normal tin baking dish okay for the mw? and exactly what size should the baking dish be?

[Reply](#)



**Rupali** October 30, 2011 at 6:44 PM

Thats A Great help ... ur Tips for baking cake in microwave were fantastic... keep u posting my experiences..

[Reply](#)



**nupur jain** December 12, 2011 at 11:28 PM

What temperature did you preheat plus bake the cake and the duration of baking the cake? And do we change the temperature after sometime?do we bake it for 30 mins or an hour?

[Reply](#)

**Sneha** January 23, 2012 at 10:31 PM

Hey,Well its my first attempt to make the cake,jus 20 years old as yet,Recipe looks simple enough. Just wanted to know if i need to use an 8" Baking tray?? if not,could u specify the size and also power and temp settings for the oven,and preheat time also? :)

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## Replies

**Divya Kudua** January 24, 2012 at 10:42 AM

Sneha,yes an 8' round mw tin should be fine.This recipe is made in the microwave and I have given the time and temp settings with the recipe.

## Reply

**Sneha** January 24, 2012 at 11:07 AM

Thank you so much Divya,will definitely try it out :)

## Reply

**Anonymous** June 24, 2012 at 6:10 PM

thank you so much for the wonderfull chocolate cake recipie. i tried it and it came out really well. thanx a lot :)

## Reply

**Anonymous** July 16, 2012 at 1:59 PM

can we use tin dish in microwave option?

## Reply

**Tarika Sharma** August 31, 2012 at 2:35 PM

Hi Divya,

That is beautiful recipe. But i have a question.

In the cake mixture, the maida,baking powder,baking soda is to be mixed with the sugar,butter,milkmaid,milk and vanilla essence right?

Cause the recipe says "Sift maida with cocoa powder,baking soda and baking powder-keep aside" and the next line is about the sugar and stuff. So i got a bit confused.

P.S.I know what i asked is really silly but this is first time I'm trying to make a cake.

## Reply

**Unknown** August 1, 2013 at 4:09 AM

What is coke ?

## Reply

**Unknown** January 23, 2015 at 10:13 AM

Love the color of your cake. I have no doubt this is delicious!

## Reply

**Unknown** April 17, 2016 at 11:30 AM

Oh wow! That's copied. A recipe by Nita Mehta. I found it in IFB microwave recipe book. And this is described exactly the same...:/

## Reply

## Replies

**Divya Kudua** April 18, 2016 at 3:30 PM

Hi Arijit,this was one of my earlier posts and I thought I had mentioned about the source,but looks like I haven't.I always mention the recipe source in my posts,you can check out the blog,will edit the post and add the source.Thank you!

## Reply

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Comment as: er.shobhitbhatr ▼

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Love,  
Divya.

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