

## Dhruiti's Eggless Chocolate Cake

### Ingredients

- 80g softened butter
- 50g sugar
- 125g condensed milk
- 110 ml milk
  
- 140g flour
- 3.5 tbsp cocoa powder
- 1 tsp baking powder
- 3/4th tsp baking soda



*To make it diabetes-friendly: Replace 50g sugar with 50g jaggery powder and add 1/4th tsp of baking soda extra.*

### Directions

Whisk softened butter and sugar together... Add sweetened condensed milk and whisk again until mixed. Add milk and whisk again slowly. Now sift in the dry ingredients and mix with the wet ingredients in 2 batches. Bake it in a round 8" cake pan at 120°C for 30 mins using a water bath (place the cake pan in a bigger tray filled with a little water). Ice with any cream you like and decorate to your heart's content. Enjoy!

### From the Chef

"I love baking. It's just so calming. It gives me immense joy when people taste my recipes and they just crave for more ❤️ I think everybody should bake..."

– Dhruiti Kuvar, Columbia student  
@Dhruiti.kuvar, Instagram

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