

**LEVEL 2 IVQ DIPLOMA IN PATISSERIE | 1&2 MONTH CERTIFICATE COURSES | WEEKEND LEARNING**

**1. CHOCOLATE CAKE, EGG-FREE, GLUTEN-FREE & SUGAR-FREE**

**CHOCOLATE SPONGECAKE, 1 Kg Tin – 8-9inch dia. X 2inch depth**

200g Plain Yoghurt

5g or 1 tsp Vanilla essence

70g Ragi Flour

20g Sugarfree Powder (Stevia powder or Sugarfree)

7g Dark Cocoa Powder

5g or 1tsp Baking Soda

5g or 1 tsp Baking powder

1g or 1/8 Tsp Salt

35g Sunflower Oil or Melted Butter

70g Water or Milk

**PROCEDURE**

- Weigh all your ingredients using a Digital weighing scale.
- Sieve the flour, stevia powder with cocoa powder and keep aside. Preheat the oven to 200deg C and Grease and Line 1 No of 1/2kg Tin with parchment paper and keep aside
- To Mix the batter, whisk the baking soda, baking powder, salt, essence and yoghurt well, with a whisk for 2mins till slightly frothy.
- Then add in the dry ingredients, all sieved together, mix well
- Then fold in the oil and mix well and lastly the water and mix well
- Pour into the tin and bake at 180deg C for 30-35mins until a probe in the centre comes out clean. Allow to cool, wrap and refrigerate for long term or serve it at room temperature.

**TO MAKE THIS VEGAN, REPLACE THE YOGHURT WITH MASHED SILKEN TOFU**