

Eggless Vanilla Cake

2 ½ cups (312g) all-purpose flour

2 ½ tsp baking powder

½ tsp baking soda

¼ tsp salt

1 cup (200g) granulated sugar

1 cup (240g) plain yogurt

½ cup (120ml) vegetable oil

¾ cup (180ml) milk

1 tbsp white vinegar

2 tsp vanilla extract

Preheat oven to 350°F (180°C).

Grease and line an 8-inch round cake pan (or two 6-inch pans).

In a bowl, sift together the flour, baking powder, baking soda and salt. Mix well and set it aside.

In another large bowl, whisk together the yogurt, sugar and oil until smooth.

Add the milk, vinegar and vanilla extract, and mix well.

Gradually add the dry ingredients into the wet mixture and gently fold or whisk until just combined – don't overmix.

The batter should be smooth and slightly thick. Pour it into the prepared cake pan(s).

Bake for 35-40 minutes, or until a toothpick comes out clean.

Let it cool in the pan for 10 minutes then transfer to a wire rack to cool completely.

Shared by Harjinder Kaur, Community Leader, on behalf of one of the members from the Satrang Peer Support Group, Wolverhampton.