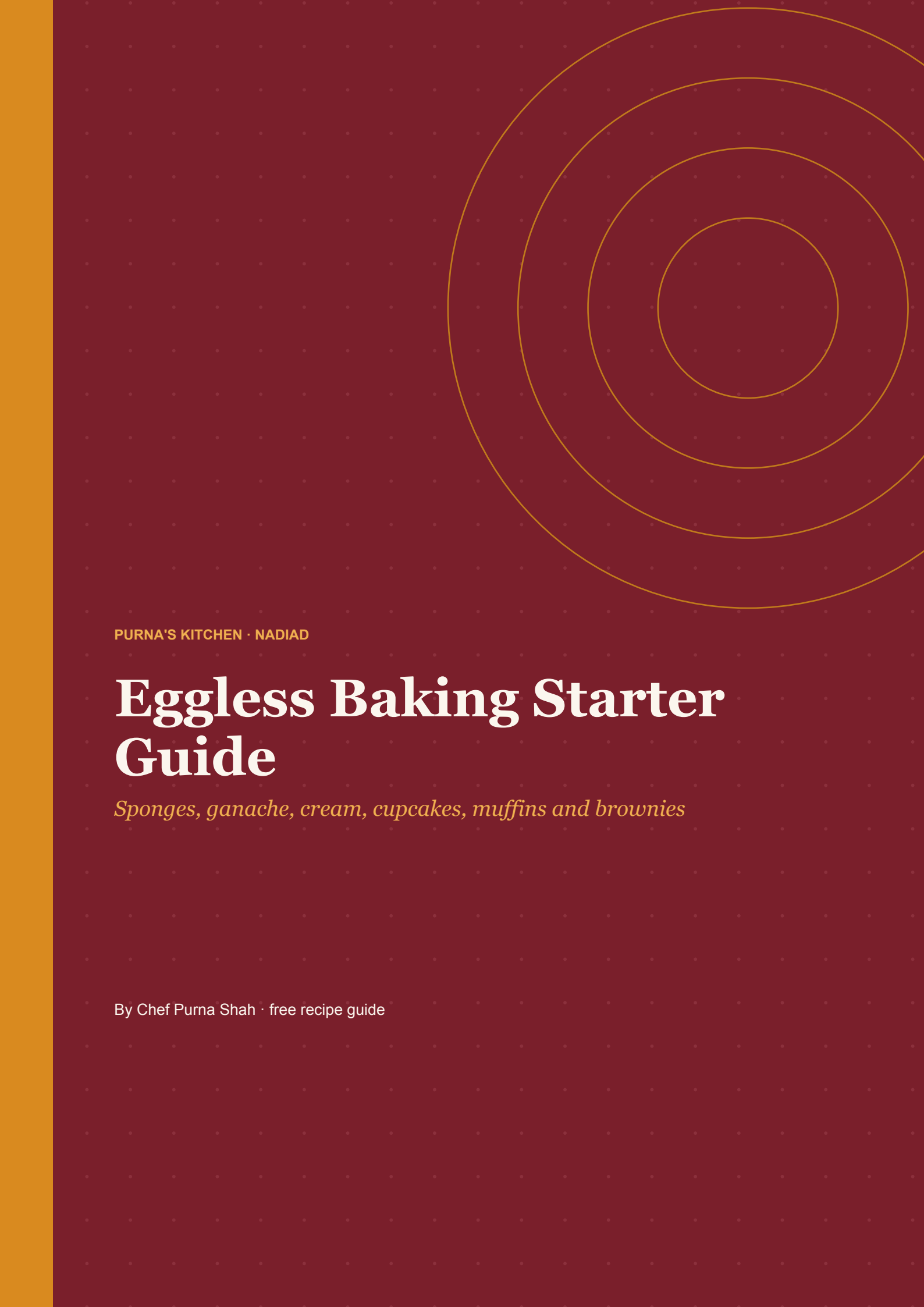


A decorative graphic consisting of four concentric circles in a light yellow color, centered in the upper right quadrant of the page. The background is a dark red color with a subtle grid of small, light yellow dots.

PURNA'S KITCHEN · NADIAD

# Eggless Baking Starter Guide

*Sponges, ganache, cream, cupcakes, muffins and brownies*

By Chef Purna Shah · free recipe guide

# Welcome

Three eggless sponges, the finishing basics (ganache and whipped cream), plus cupcakes, muffins and brownies. A starter set for home bakers.

Every recipe lists exact quantities, step-by-step method and the small tips that make it work. All recipes are vegetarian; all baking is eggless. Cup and spoon measures are standard Indian kitchen measures (1 cup = 240 ml).

## In this guide

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# Eggless Vanilla Sponge Cake



*A soft, tall, reliable eggless sponge: the base for birthday cakes and layered desserts.*

## Ingredients

- 1 1/2 cups maida (all-purpose flour)
- 3/4 cup powdered sugar
- 1/2 cup curd
- 1/2 cup oil
- 1/4 cup milk, plus more if needed
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp vanilla essence
- Pinch of salt

## Method

- 1.** Preheat the oven to 180 °C and line a 7-inch tin.
- 2.** Sift flour, baking powder, baking soda and salt together twice.
- 3.** Whisk curd, sugar and oil until the sugar dissolves. Add vanilla.
- 4.** Fold in the dry ingredients in two batches, adding milk until you have a dropping consistency.
- 5.** Pour into the tin, tap to release air bubbles and bake for 30 to 35 minutes until a skewer comes out clean.
- 6.** Cool in the tin for 10 minutes, then on a wire rack before cutting or icing.

## Chef's tips

- Do not over-mix. Fold until just combined.
- Bake in the centre of the oven and avoid opening the door in the first 20 minutes.

Full recipe online: [purnaskitchen.com/recipes/eggless-vanilla-sponge-cake.html](https://purnaskitchen.com/recipes/eggless-vanilla-sponge-cake.html)

# Eggless Chocolate Sponge Cake



*A moist, deep-chocolate sponge made without eggs. It is the base for truffle cakes and layered celebration cakes, and it stays soft for days.*

## Ingredients

- 1 1/4 cups maida
- 1/4 cup cocoa powder
- 3/4 cup powdered sugar
- 1/2 cup curd
- 1/2 cup oil
- 1/2 cup milk
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp vanilla essence
- Pinch of salt
- 1 tsp instant coffee (optional)

## Method

- 1.** Preheat oven to 180 °C; grease and line a 7-inch tin.
- 2.** Sift maida, cocoa, baking powder, baking soda and salt twice.
- 3.** Whisk curd, sugar and oil until smooth; add vanilla and coffee dissolved in a spoon of hot water.
- 4.** Fold in the dry mix with milk in two or three additions to a smooth, flowing batter.
- 5.** Bake 30 to 35 minutes until a skewer comes out clean.
- 6.** Cool completely before cutting or icing.

## Chef's tips

- Sifting cocoa twice avoids lumps and gives a smoother crumb.
- A little coffee deepens the chocolate flavour without tasting of coffee.

Full recipe online: [purnaskitchen.com/recipes/eggless-chocolate-sponge-cake.html](http://purnaskitchen.com/recipes/eggless-chocolate-sponge-cake.html)

# Eggless Red Velvet Sponge Cake



*Red velvet is a vanilla-and-cocoa sponge, not a chocolate cake with red dye. A small amount of cocoa and the tang of curd with a little vinegar give the cake its soft, velvety crumb, and the colour comes from red food gel. This eggless version uses curd, oil and milk, and it stays moist for days. It is a good choice for birthdays and anniversaries when layered with whipped cream or cream cheese frosting, and it is sturdy enough to carry decorations.*

## Ingredients

- 1 1/2 cups (190 g) maida
- 3/4 cup (150 g) sugar, powdered
- 2 tbsp cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 3/4 cup (180 g) thick curd, at room temperature
- 1/2 cup (120 ml) neutral oil
- 1/4 cup (60 ml) milk
- 1 tbsp red food colour (gel or liquid)
- 1 tsp vanilla essence
- 1 tsp white vinegar

## Method

- 1.** Preheat the oven to 180 C. Grease a 7-inch round tin and line the base with butter paper.
- 2.** Sift the maida, cocoa, baking powder, baking soda and salt together twice and keep aside.
- 3.** In a large bowl, whisk the curd and powdered sugar until the sugar dissolves and the mixture is smooth.
- 4.** Add the oil, milk, vanilla and red colour, and whisk until the batter is evenly red and glossy.
- 5.** Add the dry ingredients in two batches, folding gently until just combined. Do not overmix.
- 6.** Stir in the vinegar quickly, then pour the batter into the tin immediately. Tap the tin twice on the counter.
- 7.** Bake for 30-35 minutes, until a skewer in the centre comes out clean and the top springs back.
- 8.** Cool in the tin for 10 minutes, then turn out onto a wire rack and cool completely before frosting.

## Chef's tips

- Use thick, fresh curd; sour or watery curd makes the cake heavy.
- Add the vinegar last and bake at once, as it reacts with the baking soda.
- Gel colour gives a deeper red with less liquid than regular colour.
- Do not open the oven door in the first 20 minutes.

Serve with: Frost with whipped cream frosting or a cream cheese frosting, and finish with crumbled cake on top for the classic look.

Storage: Keep the unfrosted cake wrapped at room temperature for 1 day, or refrigerate for 3 days. Frosted cake should be kept in the fridge.

Full recipe online: [purnaskitchen.com/recipes/red-velvet-sponge-cake.html](http://purnaskitchen.com/recipes/red-velvet-sponge-cake.html)

# Chocolate Ganache (2 Ways)



*Ganache is nothing more than chocolate and hot cream, and the ratio decides what it becomes. Equal parts by weight give a pourable glaze for drips and drizzles. Two parts chocolate to one part cream sets into a thick, spreadable frosting. Whipped when cool, it becomes a light mousse-like topping for cupcakes. The technique is the same each time: heat the cream, pour over finely chopped chocolate, wait, then stir slowly. Use good dark chocolate and the result will be glossy and smooth.*

## Ingredients

- 200 g dark chocolate (50-60% cocoa), finely chopped
- 200 ml fresh cream (for glaze) or 100 ml (for spreadable frosting)
- 1 tsp butter (optional, for shine)
- A pinch of salt

## Method

1. Chop the chocolate into small, even pieces and place in a heatproof bowl.
2. Heat the cream in a small pan over medium heat until it just starts to steam and tiny bubbles form at the edge. Do not let it boil hard.
3. Pour the hot cream over the chocolate, making sure all of it is covered. Leave undisturbed for 2 minutes.
4. Stir slowly from the centre outward with a spatula until smooth and glossy. Stir in the butter and salt.
5. For a glaze, use it warm while still pourable, about 10 minutes after mixing.
6. For a spreadable frosting, cool at room temperature for 30-45 minutes, stirring occasionally, until it thickens like peanut butter.
7. For a whipped topping, cool the glaze-ratio ganache completely, then whisk with a hand mixer for 1-2 minutes until it turns lighter and fluffy.

## Chef's tips

- Chop the chocolate finely; large chunks do not melt evenly.
- Do not stir right after pouring, or the chocolate cools and you get lumps.
- If the ganache splits and looks oily, whisk in 1-2 tbsp warm milk until smooth.
- Do not refrigerate to set quickly; it can turn grainy and hard on the edges.

Serve with: Pour over eggless chocolate sponge, spread on cupcakes, or use as a filling between layers. Warm glaze is lovely over ice cream.

Storage: Keep covered in the fridge for up to 5 days. Warm gently over a bowl of hot water or in short 10-second microwave bursts, stirring in between.

Full recipe online: [purnaskitchen.com/recipes/chocolate-ganache.html](http://purnaskitchen.com/recipes/chocolate-ganache.html)

# Whipped Cream Frosting



*Whipped cream is the lightest of all frostings and the usual choice for birthday cakes in India. The details decide whether it holds or weeps: use whipping cream with enough fat, chill everything and stop at stiff peaks. A little icing sugar sweetens it and helps stabilise it, and a spoon of milk powder or cornflour gives extra hold in warm weather. It is not as heat-proof as buttercream, so keep the frosted cake chilled until serving.*

## Ingredients

- 300 ml chilled dairy whipping cream (at least 25% fat)
- 3 tbsp icing sugar
- 1 tsp vanilla essence
- 1 tbsp milk powder (optional, for stability)
- 1 tsp cornflour (optional)
- Ice cubes for the water bath

## Method

1. Chill a mixing bowl and beaters in the freezer for 20 minutes. Keep the cream in the fridge until needed.
2. Sift the icing sugar, milk powder and cornflour together to remove lumps.
3. Set the cold bowl in a larger bowl of ice water. Pour in the cream and start whipping on low speed.
4. When the cream begins to thicken, add the sifted sugar mixture and vanilla.
5. Increase to medium-high and whip until soft peaks form, then continue until stiff peaks hold their shape and the cream looks smooth, not curdled.
6. Stop at once. The cream should hold a firm peak when you lift the beaters.
7. Use immediately, or keep in the fridge for up to 30 minutes before frosting.

## Chef's tips

- Whip just until stiff; a few seconds more turns it grainy, and badly over-whipped cream cannot be fixed.
- The ice-water bath is the most reliable way to whip cream in hot weather.
- If it slightly over-whips, gently fold in 1-2 tbsp of unwhipped cream.
- Frost a completely cooled cake only; warm sponge melts the cream.

Serve with: Use to frost vanilla, chocolate or red velvet sponge, pipe on cupcakes, or layer with fresh fruit in a trifle.

Storage: Keep frosted cakes refrigerated and eat within 2 days. Leftover whipped cream keeps in the fridge for a day in a covered box and may need a quick whisk.

Full recipe online: [purnaskitchen.com/recipes/whipped-cream-frosting.html](http://purnaskitchen.com/recipes/whipped-cream-frosting.html)

# Dutch Truffle Cupcakes



*Dutch truffle is the bakery name for a very chocolatey cupcake or cake finished with ganache, and it is easy to recreate at home. The cupcake itself is a simple eggless chocolate batter made with curd, oil and a little milk, which keeps it soft for days. The ganache on top, made with dark chocolate and cream, supplies the truffle-like richness. Leave the cupcakes to cool completely before topping them so that the ganache sets with a neat shine.*

## Ingredients

For the cupcakes:

- 1 cup (125 g) maida
- 1/4 cup (25 g) cocoa powder
- 3/4 cup (150 g) powdered sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup (120 g) thick curd
- 1/3 cup (80 ml) oil
- 1/4 cup (60 ml) milk
- 1 tsp vanilla essence

For the ganache:

- 150 g dark chocolate, chopped
- 75 ml fresh cream
- Chocolate sprinkles or shavings to finish

## Method

1. Preheat the oven to 180 C. Line a muffin tray with 9 paper liners.
2. Sift the maida, cocoa, baking powder, baking soda and salt together twice.
3. Whisk the curd and powdered sugar until smooth. Add the oil, milk and vanilla and whisk until glossy.
4. Fold in the dry ingredients in two batches until just combined; the batter should be thick but pourable.
5. Fill each liner two-thirds full and tap the tray lightly to settle the batter.
6. Bake for 18-20 minutes, until a skewer comes out clean. Cool in the tray for 5 minutes, then on a wire rack until completely cold.
7. For the ganache, heat the cream until steaming, pour it over the chopped chocolate, rest for 2 minutes and stir until smooth. Cool for 30-40 minutes until it thickens.
8. Spread or pipe the ganache over the cupcakes and top with sprinkles or chocolate shavings.

## Chef's tips

- Do not fill the liners to the brim, or they will spill and sink.
- Use curd at room temperature so the batter mixes smoothly.
- Check at 18 minutes; over-baked cupcakes turn dry.
- Whisk the cooled ganache for 1 minute for a lighter, pipeable topping.

Serve with: Serve at room temperature with a cup of coffee or cold milk. For parties, add a small chocolate bar piece on top.

Storage: Keep in an airtight box at room temperature for 1 day, or in the fridge for 4 days. Bring to room temperature before serving.

Full recipe online: [purnaskitchen.com/recipes/dutch-truffle-cupcake.html](http://purnaskitchen.com/recipes/dutch-truffle-cupcake.html)

# Chai Masala Cupcakes



*These cupcakes taste like a cup of masala chai. Strong tea steeped in warm milk goes into the batter, and chai masala, with its ginger, cardamom and cinnamon, gives the spiced warmth. The crumb is soft and moist because we use curd and oil rather than eggs. A simple tea-flavoured buttercream finishes them. They are a lovely teatime bake and a good way to use the chai masala already sitting in your kitchen.*

## Ingredients

For the cupcakes:

- 1 1/4 cups (160 g) maida
- 3/4 cup (150 g) powdered sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 1/2 tsp chai masala powder
- 1/4 tsp salt
- 1/2 cup (120 g) thick curd
- 1/3 cup (80 ml) oil
- 2/3 cup (160 ml) milk (for steeping the tea; the tea leaves absorb some)
- 2 tsp tea leaves (CTC)

For the frosting:

- 100 g unsalted butter, softened
- 1 1/2 cups (about 180 g) icing sugar
- 1 tbsp strong tea-infused milk, cooled
- 1/4 tsp chai masala

## Method

1. Heat the milk with the tea leaves until it simmers, then switch off, cover and steep for 5 minutes. Strain and cool completely; keep 1 tbsp aside for the frosting.
2. Preheat the oven to 180 C. Line a muffin tray with 9 liners.
3. Sift the maida, baking powder, baking soda, chai masala and salt together.
4. Whisk the curd and powdered sugar until smooth. Add the oil and 1/2 cup of the cooled tea milk and whisk well.
5. Fold in the dry ingredients until just combined. The batter should be thick but pourable.
6. Fill each liner two-thirds full and bake for 18-20 minutes until a skewer comes out clean. Cool completely on a rack.
7. For the frosting, beat the butter until pale and creamy, add the icing sugar in two parts, then the tea milk and chai masala; beat for 2-3 minutes until fluffy.
8. Pipe or spread the frosting on the cooled cupcakes and dust with a pinch of chai masala.

## Chef's tips

- Cool the tea milk completely; hot milk reacts too early with the baking soda.
- Use CTC tea for strong flavour; delicate leaf tea gets lost in baking.
- Freshly ground chai masala tastes much better than old stock.
- Beat butter well before adding the sugar for a light frosting.

Serve with: Serve with a hot cup of tea or coffee for an afternoon snack.

Storage: Keep in an airtight box in the fridge for up to 3 days because of the butter frosting. Bring to room temperature before eating.

Full recipe online: [purnaskitchen.com/recipes/chai-masala-cupcake.html](http://purnaskitchen.com/recipes/chai-masala-cupcake.html)

# Carrot Raisin Muffins



*Carrot muffins are a forgiving first bake, and they are well suited to the lunchbox. Grated carrot keeps the crumb moist, cinnamon adds warmth, and raisins and walnuts supply sweetness and bite. The eggless batter relies on curd and a little baking soda for lift, so do not overmix it. A good muffin has a domed top and a tender crumb; both come from a hot oven and gentle folding. Squeeze nothing: the carrot's own moisture is needed.*

## Ingredients

- 1 1/2 cups (190 g) maida
- 3/4 cup (150 g) sugar, powdered
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp cinnamon powder
- 1/4 tsp salt
- 1 cup grated carrot (about 2 medium carrots)
- 1/2 cup raisins
- 1/4 cup walnuts, chopped
- 1/2 cup (120 g) thick curd
- 1/3 cup (80 ml) oil
- 1/4 cup (60 ml) milk
- 1 tsp vanilla essence

## Method

1. Preheat the oven to 200 C for 10 minutes. Line a muffin tray with 9 liners.
2. Sift the maida, baking powder, baking soda, cinnamon and salt into a bowl. Toss in 1 tbsp of this flour with the raisins and walnuts so they do not sink.
3. In another bowl, whisk the curd and sugar until the sugar dissolves. Add the oil, milk and vanilla and whisk until smooth.
4. Stir in the grated carrot.
5. Fold the dry ingredients into the wet mixture in two batches until just combined; a few small streaks are fine.
6. Fold in the raisins and walnuts.
7. Spoon the batter into the liners, filling them almost to the top. Reduce the oven to 180 C and bake for 20-22 minutes, until golden and a skewer comes out clean.
8. Cool in the tray for 5 minutes, then transfer to a wire rack.

## Chef's tips

- Grate the carrot on the fine side of the grater so it blends into the crumb.
- Overmixing gives tough, tunnelled muffins; stop as soon as the flour disappears.
- The high start temperature helps the muffins dome.
- Fresh baking powder matters: test it in hot water; it should fizz.

Serve with: Serve warm with butter or alongside a cup of masala chai or milk.

Storage: Keep in an airtight box at room temperature for 2 days or in the fridge for 5 days. Warm for 10 seconds in a microwave before serving.

Full recipe online: [purnaskitchen.com/recipes/carrot-raisin-muffins.html](http://purnaskitchen.com/recipes/carrot-raisin-muffins.html)

# Coffee Banana Muffins



*Overripe bananas make the most flavourful muffins, because the fruit is sweeter and mashes into a smooth, moist batter. Here, a little instant coffee dissolved in warm milk adds a roasted note that pairs well with banana and chocolate chips. There are no eggs; the bananas, curd and baking soda give the lift and moisture. Mix just until combined for a soft, domed muffin. They are quick enough for a weekend morning and sturdy enough for the lunchbox.*

## Ingredients

- 1 1/2 cups (190 g) maida
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 2 large ripe bananas, mashed (about 1 cup)
- 1/2 cup (100 g) sugar, powdered
- 1/3 cup (80 ml) oil
- 1/4 cup (60 g) thick curd
- 2 tsp instant coffee powder
- 3 tbsp warm milk
- 1 tsp vanilla essence
- 1/3 cup chocolate chips or chopped walnuts

## Method

1. Preheat the oven to 200 C. Line a muffin tray with 9 liners.
2. Dissolve the instant coffee in the warm milk and let it cool for a few minutes.
3. Sift the maida, baking powder, baking soda and salt together. Toss 1 tbsp of this mixture with the chocolate chips.
4. In a large bowl, mash the bananas until almost smooth, then whisk in the sugar, oil, curd, coffee milk and vanilla.
5. Fold in the dry ingredients in two batches until just combined; a few small streaks of flour are fine.
6. Fold in the chocolate chips and divide the batter among the liners.
7. Reduce the oven to 180 C and bake for 20-22 minutes, until golden and a skewer comes out clean.
8. Cool in the tray for 5 minutes, then on a wire rack.

## Chef's tips

- Use bananas with brown-spotted skin; underripe ones give less sweetness and flavour.
- Do not overmix, or the muffins will be dense and rubbery.
- Coat chips in flour so they do not sink to the bottom.
- Test for doneness at 20 minutes, since banana batters brown quickly.

Serve with: Enjoy warm with butter and a cup of coffee, or pack in the lunchbox.

Storage: Keep in an airtight box at room temperature for 2 days, or refrigerate for up to 4 days. Warm for 10 seconds before serving.

Full recipe online: [purnaskitchen.com/recipes/coffee-banana-muffins.html](http://purnaskitchen.com/recipes/coffee-banana-muffins.html)

# Crinkle Top Eggless Brownie



*The crackly, glossy crust of a good brownie usually depends on eggs and sugar being beaten together. In an eggless version, we get the same effect by whisking the sugar vigorously into warm melted chocolate and butter until a shiny, thick batter forms. Curd and milk provide moisture, and a small amount of flour keeps the centre fudgy. Do not overbake: the brownies should look slightly underdone in the centre when they come out and will set as they cool.*

## Ingredients

- 100 g dark chocolate, chopped
- 100 g unsalted butter
- 3/4 cup (150 g) powdered sugar
- 1/4 cup (60 g) thick curd
- 2 tbsp milk
- 1 tsp vanilla essence
- 3/4 cup (95 g) maida
- 2 tbsp cocoa powder
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/4 cup chocolate chips or chopped walnuts (optional)

## Method

- 1.** Preheat the oven to 180 C. Grease a 7-inch square tin and line it with butter paper, leaving some overhang on two sides.
- 2.** Melt the chocolate and butter together in a bowl over a pan of simmering water, stirring until smooth. Remove and cool for 5 minutes; it should be warm, not hot.
- 3.** Add the powdered sugar to the warm chocolate and whisk vigorously for 2 minutes, until the mixture looks glossy and thick.
- 4.** Whisk in the curd, milk and vanilla until smooth.
- 5.** Sift the maida, cocoa, baking powder and salt over the batter and fold gently until just combined. Fold in the chocolate chips or nuts.
- 6.** Spread the batter evenly in the tin and bake for 25-28 minutes. The top should look set and crinkly, and a skewer should come out with a few moist crumbs.
- 7.** Cool in the tin for at least 1 hour; the brownies firm up as they cool. Lift out using the paper and cut into squares with a hot knife.

## Chef's tips

- Whisk the sugar into the warm chocolate well; this is what creates the shiny, crinkled top.
- Do not overbake; an inserted skewer should not come out completely clean.
- Use real dark chocolate; compound chocolate will not give the fudgy centre.
- For clean slices, chill for 30 minutes and cut with a hot, wiped knife.

Serve with: Serve warm with a scoop of vanilla ice cream and chocolate sauce, or at room temperature with tea.

Storage: Keep in an airtight box at room temperature for 2 days, or refrigerate for up to 5 days. Warm briefly before serving.

Full recipe online: [purnaskitchen.com/recipes/crinkle-top-brownie.html](https://purnaskitchen.com/recipes/crinkle-top-brownie.html)

## Learn it hands-on

Want to cook these dishes with Chef Purna? Join the Eggless Cake Baking Master Course at Purna's Kitchen in Nadiad. Call or WhatsApp to check batch dates, fees and seats.

Phone / WhatsApp: +91 90339 11817

Address: Harivilla, Opp. Gandhi Park, College Road, Vaniya Vad, Nadiad, Gujarat 387003

Website: [purnaskitchen.com/classes/eggless-cake-baking-master-course-nadiad.html](http://purnaskitchen.com/classes/eggless-cake-baking-master-course-nadiad.html)

YouTube: [youtube.com/@purnashah8829](https://youtube.com/@purnashah8829) Instagram: [@purnaskitchen\\_](https://instagram.com/@purnaskitchen_)

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