

Eggless Chocolate Cake

Ingredients:

For cake:

- 1 packet Marie biscuits crumbled
- 100g fried and crushed peanuts
- 50g sugar
- 50g butter
- 1 cup milk
- 2 tbsp cocoa powder
- 4 - 5 drops chocolate essence

For sauce:

- 40g **Amul Cooking Chocolate**
- 2 tbsp sugar
- 10 chopped almonds
- Few raisins

Method:

- Mix all the ingredients of the cake and refrigerate for 3 - 4 hours.

For sauce:

- Heat **Amul Cooking Chocolate** with other ingredients for 2 - 3 minutes.
- When cooled, pour over the cake and set it in the freezer for 2 hours.
- Cut into thick slices and serve.

Chocolate Souffle

Ingredients:

- 125g **Amul Butter**
- 125g **Amul Cooking Chocolate**, chopped
- 100g almonds
- 4 eggs, separated
- 125g caster sugar, icing sugar

Method:

- Melt the butter and **Amul Cooking Chocolate** in the microwave oven or in the top of a double boiler over simmering water, stirring occasionally.
- Stir in the almonds.
- Beat the egg yolks and sugar and stir in the chocolate mixture.
- Whisk egg whites until stiff and fold into mixture.
- Spoon the mixture into 12 muffin pan hollows, up to the top.
- Bake for 15 minutes at 180° C.
- Set it aside to cool.
- Dust it with icing sugar.