

10 easy cake recipes in a bowl

Chocolate Cake in a bowl

Ingredients:

- 1 cup all-purpose flour
- 1/2 cup cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup sugar
- 1 large egg
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup hot water

Instructions:

1. Preheat the oven to 350°F and grease a baking pan.
2. In a large bowl, sift the flour, cocoa powder, baking powder, baking soda, and salt.
3. In another bowl, mix the sugar and egg until smooth.
4. Add milk, oil, and vanilla to the sugar and egg mixture.
5. Combine the dry ingredients with the wet ingredients, stirring until well incorporated.
6. Add the hot water to the batter and stir until smooth.
7. Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
8. Allow to cool completely before assembling in bowl.

Necessary Utensils:

- Bowls
- Baking pan
- Spatula
- Glass bowl

Preparation Time: 45 minutes

Carrot Cake with Brigadeiro in a bowl

Ingredients:

- 2 medium carrots, grated
- 3 eggs
- 1 cup vegetable oil
- 2 cups sugar
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- Pinch of salt
- 1 can sweetened condensed milk
- 3 tablespoons cocoa powder
- 1 tablespoon butter

Instructions:

1. Preheat the oven to 350°F and grease a baking pan.
2. In a blender, blend the carrots, eggs, and oil until smooth.
3. In a large bowl, mix sugar, flour, baking powder, and salt.
4. Pour the liquid mixture over the dry ingredients and mix until smooth.
5. Pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
6. While the cake bakes, prepare the brigadeiro: in a saucepan, mix the condensed milk, cocoa powder, and butter. Cook over low heat, stirring constantly, until the mixture thickens and pulls away from the sides of the pan.
7. Let the cake cool completely before assembling in a bowl.
8. Layer crumbled cake and brigadeiro alternately in the jars.

Necessary Utensils:

- Blender

- Bowls
- Baking pan
- Spatula
- Saucepan

Preparation Time: 1 hour and 15 minutes

Lemon Cake in a bowl

Ingredients:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- Pinch of salt
- 1 cup sugar
- 3 eggs
- 1/2 cup vegetable oil
- 1/2 cup lemon juice
- Zest of 2 lemons

Instructions:

1. Preheat the oven to 350°F and grease a baking pan.
2. In a bowl, sift the flour, baking powder, and salt.
3. In another bowl, mix sugar, eggs, oil, lemon juice, and lemon zest. 4.

Add the dry ingredients to the wet ingredients and mix until smooth.

5. Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

6. Allow the cake to cool completely before assembling in jars.

Necessary Utensils:

- Bowls
- Baking pan
- Spatula
- Lemon zester

Preparation Time: 45 minutes

Red Velvet Cake in a bowl

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- Pinch of salt
- 2 tablespoons cocoa powder
- 1 cup sugar
- 2 eggs
- 1 cup milk
- 1 tablespoon white vinegar
- 1 teaspoon vanilla extract
- Red food coloring to taste

Instructions:

1. Preheat the oven to 350°F and grease a baking pan.
2. In a bowl, sift the flour, baking soda, baking powder, salt, and cocoa.
3. In another bowl, beat the sugar and eggs until homogeneous.
4. Add milk, vinegar, vanilla, and red food coloring to the egg mixture.
5. Combine the dry ingredients with the wet ingredients, stirring until well incorporated.
6. Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
7. Allow the cake to cool completely before assembling in bowl.

Necessary Utensils:

- Bowls
- Baking pan
- Spatula
- Food coloring

Preparation Time: 1 hour

Passion Fruit Cake in a bowl

Ingredients:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- Pinch of salt
- 1 cup sugar
- 3 eggs
- 1/2 cup vegetable oil
- 1/2 cup passion fruit juice
- Pulp of 1 passion fruit

Instructions:

1. Preheat the oven to 350°F and grease a baking pan.
2. In a bowl, sift the flour, baking powder, and salt.
3. In another bowl, mix the sugar, eggs, oil, passion fruit juice, and passion fruit pulp.
4. Add the dry ingredients to the wet ingredients and mix until homogeneous.
5. Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
6. Allow the cake to cool completely before assembling in bowl.

Necessary Utensils:

- Bowls
- Baking pan
- Spatula
- Sieve

Preparation Time: 45 minutes