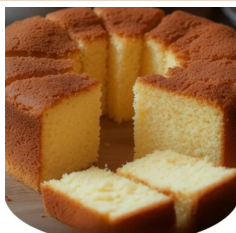


The Perfect Eggless, Dairy-Free Cake That's Moist, Tender, and Delicious Every Time

Let me show you why this cake works so beautifully and how simple it is to make from scratch.



MOIST AND SOFT CAKE (NO EGG!!)

You Will Need

-185g Plain Greek Yogurt
-100g Sugar
-80ml Oil
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OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup water
- 1/3 cup vegetable oil
- 1 tablespoon white vinegar or apple cider vinegar
- 2 teaspoons vanilla extract

DIRECTIONS

1. Preheat and Prep: I preheat my oven to 350°F and grease an 8-inch round or square cake pan.
2. Mix the Dry Ingredients: In a large mixing bowl, I whisk together the flour, sugar, baking soda, and salt.
3. Add the Wet Ingredients: I make a small well in the center of the dry mixture and pour in the water, vegetable oil, vinegar, and vanilla extract. I stir everything together until smooth and well combined.
4. Bake: I pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
5. Cool and Finish: I let the cake cool completely before dusting with powdered sugar or drizzling with a simple glaze. It's light, moist, and perfect just like that - though sometimes I top it with fresh berries or a dollop of coconut whipped cream for something extra special.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-perfect-eggless-dairy-free-cake-thats-moist-tender-and-delicious-every-time/>