

Eggless Brownie Butter Cake

A complete guide to 6 decadent fusion variations complete with precise measurements, methods, and pro tips.

Recipe Variations

1. Vanilla Brownie Butter Cake

BROWNIE LAYER

- Maida (All-purpose flour): 75 g
- Baking powder: 1/2 tsp
- Baking soda: 1/4 tsp
- Butter: 30 g
- Dark chocolate: 60 g
- Sugar: 25 g
- Milk: 25 g
- Water: 25 g
- Cocoa powder: 2 tbsp

BUTTER CAKE LAYER

- Maida: 150 g
- Baking powder: 1 tsp
- Baking soda: 3/4 tsp
- Milkmaid: 210 g
- Butter: 70 g
- Vanilla essence: 1 tsp
- Milk: 100 g
- Chocochips: 30 to 40 g

2. Double Chocolate Brownie Butter Cake

BROWNIE LAYER

- Maida: 75 g
- Baking powder: 1/2 tsp
- Baking soda: 1/4 tsp
- Butter: 30 g
- Dark chocolate: 60 g
- Sugar: 25 g
- Milk: 25 g
- Water: 25 g
- Cocoa powder: 2 tbsp

BUTTER CAKE LAYER

- Maida: 150 g
- Cocoa powder: 20 g
- Baking powder: 1 tsp
- Baking soda: 3/4 tsp
- Milkmaid: 210 g
- Butter: 70 g
- Vanilla essence: 1 tsp
- Milk: 100 g
- Chocochips: 30 to 40 g

3. Rose Almond Brownie Butter Cake

BROWNIE LAYER

- Maida: 75 g
- Baking powder: 1/2 tsp
- Baking soda: 1/4 tsp
- Butter: 30 g
- Dark chocolate: 60 g
- Sugar: 25 g
- Milk: 25 g
- Water: 25 g
- Cocoa powder: 2 tbsp

BUTTER CAKE LAYER

- Maida: 150 g
- Baking powder: 1 tsp
- Baking soda: 3/4 tsp
- Milkmaid: 210 g
- Almond: 20 g
- Butter: 70 g
- Vanilla essence: 1 tsp
- Milk: 100 g

4. Choco Orange Brownie Butter Cake

BROWNIE LAYER

- Maida: 75 g
- Baking powder: 1/2 tsp
- Baking soda: 1/4 tsp
- Butter: 30 g
- Dark chocolate: 60 g
- Sugar: 25 g
- Milk: 25 g
- Water: 25 g
- Cocoa powder: 2 tbsp

BUTTER CAKE LAYER

- Maida: 150 g
- Baking powder: 1 tsp
- Baking soda: 3/4 tsp
- Milkmaid: 210 g
- Orange zest: 2 tbsp
- Butter: 70 g
- Milk: 100 g
- Chocochips: 30 to 40 g

5. Pistachio Brownie Butter Cake

BROWNIE LAYER

- Maida: 75 g
- Baking powder: 1/2 tsp
- Baking soda: 1/4 tsp
- Butter: 30 g
- Milk chocolate: 60 g (Note: Uses milk chocolate instead of dark)
- Sugar: 25 g
- Milk: 25 g
- Water: 25 g

BUTTER CAKE LAYER

- Maida: 150 g
- Baking powder: 1 tsp
- Baking soda: 3/4 tsp
- Milkmaid: 210 g
- Pista (Pistachio): 20 g
- Butter: 70 g
- Vanilla essence: 1 tsp
- Milk: 100 g

General Step-by-Step Method

- **Prep the Oven and Pan:** Preheat your oven to the standard baking temperature (around 170°C–180°C). Line and grease your baking tin with parchment paper.
- **Prepare the Brownie Batter:** Melt the butter and chocolate together using a double boiler or microwave. Mix in the sugar, milk, and water. Sift together the maida, cocoa powder, baking powder, and baking soda. Gently fold the dry ingredients into the wet chocolate mixture until just combined.
- **Prepare the Butter Cake Layer:** In a separate bowl, mix the softened butter and milkmaid until smooth and creamy. Add the vanilla essence (or variant-specific inclusions like orange zest or crushed nuts) and milk. Sift the maida, baking powder, and baking soda (and cocoa powder if making double chocolate). Fold into the wet mixture. Fold in chocochips if required.
- **Layering & Baking:** Pour or layer the brownie batter and the butter cake batter into your prepared tin. Bake in the preheated oven until a skewer inserted into the center comes out clean.
- **Cooling:** Allow the cake to cool completely in the tin before slicing.

Pro Tips and Tricks

- **Precise Measurements:** Always use digital kitchen weighing scales for dry ingredients (like maida) to ensure consistent textures.
- **Do Not Overmix:** When combining flour into wet mixtures, use a gentle spatula folding motion to prevent the cake from becoming dense.
- **Room Temperature Ingredients:** Ensure your butter, milk, and other wet components are at room temperature for smooth emulsification and proper rising.
- **Flavor Infusions:** For citrus variations, gently rub the zest into your ingredients beforehand to maximize aromatic depth.