

Cake Recipes

Cardamom Fudge

Ingredients

1 cup (200 g) thick curd

1 cup (200 g) loosely packed, freshly - made cottage cheese (paneer)

6 tbsp (90 g) sugar, powdered

2 cardamom, powdered

2 tsp. (10 g) chopped nuts

Method

Hang the curd in a muslin cloth or put into a fine mesh strainer for 2 hours or till all the whey has drained out.

Blend the drained curd, paneer and sugar till smooth.

Pour into a greased shallow dish.

Sprinkle cardamom powder and nuts over it.

At 100 percent power, microwave for 7 minutes, stirring only once after 2 minutes.

Stand for 3 to 4 minutes.

When cool, cut into squares.

Caraway Potato Cakes

Ingredients

flour - 1 cup (250ml)

butter - 1 ½ tbsp

potatoes - 4 medium sized cooked, dry mashed

milk - 1/4 cup (60ml)

caraway seeds - 1 tbsp or unsweetened coconut

Method

Place flour in a bowl and rub in butter until looks like a bread crumbs.

Add mash potatoes and milk and mix to a soft dough and kneed until smooth

Roll the dough in a circle (1 inch thick).

Cut with the cookies cutter brush with little milk and sprinkle caraway seeds.

Bake at 180 degree Celsius for 30 min.

Delicious Cake from Gurd

Ingredients

plain yogurt 1 cup

sugar 1 cup

oil 1-3/4 cup

flour 3/4 cup

baking soda 1 teaspoon

vanilla essence 1 teaspoon

cocoa powder 5 teaspoon

Method

Place flour in a bowl and rub in butter until looks like a bread crumbs.

Add mash potatoes and milk and mix to a soft dough and kneed until smooth

Roll the dough in a circle (1 inch thick).

Cut with the cookies cutter brush with little milk and sprinkle caraway seeds.

Bake at 180 degree Celsius for 30 min.

Eggless Black Forest

Ingredients

condensed milk 400 gms, sweetened

flour 225 gms

butter 125 gms

cocoa powder 4 tablespoons

aerated cola drink 200 ml

baking powder 1 teaspoon

cream 1 teaspoon

cherries $\frac{1}{4}$ cup

chocolate $\frac{1}{2}$ cup, grated

Method

Mix the butter and sugar well.

Add all the dry ingredients and the cola drink and mix.

Pour in a greased plate and cook on power 60% for 3 minutes at high.

Allow it to stand for 5 minutes on the same oven.

Cool and slit the cake horizontally.

In a bowl whip the cream and sandwich the two layers with the cream.

Top with the cherries and grated chocolates.

Rice Cake

Ingredients

4 cup basmati rice
kaju 25 gm
coconut cut into small cubes
cardamom powder
molasses 4 cup
water 4 cup

Method

Keep the rice overnight in water.

At morning take out from water and dry it.

Then grind it.

Take a kadai in it put water after 5 min add kaju, coconut, cardamom powder, gud (molasses).

When it start boiling add that grinded rice.

Then mix it and see that it is little soft.

Then switch off the gas and let it cool.

Then in oven tray spread little ghee and put that mixture again over it put more ghee and bake for 30 min.

Lichee Sponge Cake

Ingredients

maida (flour) - 1 cup
condensed milk - 1/2 tin (200 g)
baking powder - 1 tsp
cooking soda (soda bicarb) - 3/4 tsp
oil - 1/3 cup
canned lichees - 1/2 cup
water - 1/4 cup
ghee or butter for coating glass bowl

Method

First sieve the maida, baking powder, cooking soda together.

Now put all the ingredients in a mixie and grind them well.

Take a round glass bowl, coat it inside with ghee or butter.

Pour batter into glass bowl.

Microwave on 60-80% power for 10 mins.

Let it stand for a couple of mins before inverting onto a dish.

Eggless Apple Cake

Ingredients

2 cups maida (all purpose flour)
2 peeled & grated apples
2 tsp baking powder
2 tsp cooking soda
1/2 cup butter
1 cup fine sugar
6 tsp milk / milkmaid
a pinch of salt
1/2 tsp rose essence/colour
2 tsp kismis (manuka)

Method

Mix & Sieve maida, baking powder & cooking soda 2 times.

Beat Butter & Sugar for 5 mins.

Add grated apples, manuka & rose colour to it, beat again for 2-3 mins.

Then add Maida, Baking powder, cooking soda to it & beat another 2-3 mins.

Grease a baking dish with ghee & sprinkle little maida.

Pour the batter in a baking dish & allow it to bake for about 40 -45 min at 350 F.

Let it get cool & then Serve.

Eggless Cake

Ingredients

4 oz unsalted butter
1 tin condensed milk
3/4 cup water or orange juice
5 tsp plain yogurt
3/4 tsp baking soda
1 tsp baking powder
2 tsp vanilla essence
2 cups baking flour
3/4 cup chopped mixed nuts & raisins (optional)
a dash of cinnamon powder (optional)

Method

Take a mixing bowl, put in the butter and condensed milk mix well till the butter is blended in, add all the other ingredients and beat well till there are no lumps.

Take a baking dish, grease it and pour in the cake mix, bake it in a preheated oven at 300 degrees for about 45 minutes.

If you want a chocolate cake add 4 tbsp of cocoa powder to the above recipe.

Seven Cup Cake

Ingredients

1 cup milk
1 cup finely grated coconut
1 cup besan
1 cup ghee
3 cups sugar

Method

Mix all ingredients well in a pan.

Then put the pan on slow flame, and stir continuously.

Stir gently till a soft lump forms.

Set in a tray and cut into pieces.

Chocolate Biscuit Cake

Ingredients

marie biscuits - 1 packet
butter - 6 tbsp
castor sugar (finely powdered) - 6 tbsp
drinking chocolate powder - 2 tbsp
coffee dicocktion - 1 cup
nuts & dry fruits - (optional)

Method

Cream butter and sugar until fluffy.
Blend in the chocolate powder.
Dip four biscuits in coffee dicocktion.
Place these biscuits on a flat tray.
Spread a little of the butter, sugar, chocolate mixture evenly on these biscuits.
Add another layer of coffee soaked biscuits.
Repeat the process till all the biscuits are over.
Spread a layer of butter, sugar, chocolate mixture on the last layer of biscuits.
Decorate with nuts or dry fruits (optional).
Place the tray in the freezer and freeze for 30 to 45 minutes.
Cut into pieces and serve.

Eggless Chocolate Cake

Ingredients

1 tin nestle condensed milk
2/3 cup melted butter
2 cups flour
2 tablespoons cocoa powder
2 tablespoons baking powder
1/2 teaspoon baking soda
2 tablespoons sugar
3/4 cup water
1/2 teaspoon vanilla essence

Method

Pre heat oven to 389 degrees F / 180 degrees C.

Grease cake tin and dust with flour.

Sift together flour,cocoa,baking soda and baking powder.

With a fork, beat condensed milk with butter until smooth.

Add dry ingredients and sugar.

Gradually add vanilla essence and water to form a smooth batter.

Pour into cake pan and place in centre of oven.

Bake for 1 hour.

Nice Biscuit Cake

Ingredients

1 nice biscuit packet
milk 1 glass
3 spoons sugar
drinking chocolate max

Method

Take 1 glass milk and add sugar to it.

stir it for 3 min until the sugar dissolves.

Now take the chocolate powder and mix it with the sweet milk.

Keep on adding the chocolate powder until we get the dark chocolate colour now take the biscuit pack, and keeping on pouring little chocolate milk between the layers so that we get the order first the biscuit then the chocolate milk.

And then keep it in the freezer for 2 hrs.

Fridge Cake

Ingredients

1 packet marie biscuits

1 tin condensed milk

1/2 a cup butter

1 packet lemon jelly

1 tin granadilla pulp (it is available in some countries. it is just 65ml. it can be omitted)

Method

Crush 1 packet marie biscuits.

Mix with 1/2 cup melted butter.

Line base of dish and place in fridge.

Dissolve 1 packet lemon jelly in 1 1/2 cups boiling water, 1 tin condensed milk, 1 tin granadilla pulp.

Mix well and filled cooled base.

Serve chilled with whipped cream

Dish Bread Cake

Ingredients

rice (grind) 3 cups
black gram 1 cup
fresh coconut 2 cups
jaggery 1/4 kg
baking powder 1 tsp
oil 200 gms
cashew, raisins, coriander powder as needed.

Method

Soak black gram (urad dal) overnight and grind to smooth paste.

Fry rice to light brown color and grind it into fine rava.

Mix black gram (paste), coconut (scraped), jaggery, baking powder cashew, raisins and coriander powder to it and make smooth paste. Keep it for 15-20 mts.

Put oil in the pressure pan and pour the whole paste in it.

Keep the lid without gasket and cook for 50/60 mts on slow flame.

Let it cool and cut it into pieces.

Its very tasty and can use for breakfast/snacks and can store it for a week in the refrigerator.

Mango Cheesecake

Ingredients

lemon jelly 85 grams (1 pack)

mini marshmallows - 1 cup

cream cheese - 255 grams (3 foil-wrapped packets of philadelphia cream cheese)

cool whip whipped cream - 113 grams (approx. 4 ounces)

mango pulp - 1.5 cups

ready 10 inch pie crusts - 2.

Method

Pour jelly pack contents into a large mixing bowl.

Boil 1 cup of water and pour boiling water over jelly.

Stir till jelly dissolves in water.

Add marshmallows to this mixture and stir well till they completely dissolve.

Soften the cream cheese by microwaving it for 2 minutes.

Add cream cheese to the jelly mixture.

Add whipped cream and mango pulp to this mixture and stir well.

Blend the mixture in a mixer or food-processor for 2 minutes.

Pour the batter into the ready pie crusts and refrigerate for 4-6 hours.

Serve chilled.

Caramel Fudge

Ingredients

50 gm ground almonds
2 tbsp ghee or butter
1 cup (250 ml) cream
1/2 cup (100 gm) full cream powder
1/3 cup (80 gm) sugar.

Method

In a medium- sized saucepan, fry the ground almonds in the ghee. Stir constantly for about 3 mins, or until the mixture turns a deep golden colour.

Pour in the cream, mix well. Add the milk powder, continue to mix well. Reduce the heat to low. Stirring frequently, until the mixture begins to thicken.

Meanwhile, in another saucepan, combine the sugar and 1/4 cup water, bring to the boil. Reduce heat to medium and simmer until the syrup begins to darken. (You are aiming at achieving a soft toffee at " drop stage").

Pour the toffee mixture onto the cream and almond mixture. Stir in thoroughly, continue to cook for about 8 mins until the mixture is heavy thick and leaves the sides of the pan.

Lightly grease an 8-18 cm plastic container or heat proof glass dish, spoon in the fudge and smooth the surface. Chill until firm, about 1 1/2 hours, then cut into bite-sized squares.

Eggless Sooji Cake

Ingredients

2 cups sooji
1 1/2 cup sugar
1 cup curd
1 cup cream
1/2 cup milk
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla essence

Method

Sieve Sooji &, baking powder & baking soda into the mixing bowl.

Add curd, cream, sugar & vanilla essence into it & mix well.

Pour the mixture into the baking bowl, preheated for 2 minutes at a temp. of 100C & well oiled at sides.

Bake for 20 minutes, slowly increasing the temperature from 150C to 300C.

Steam Fudge

Ingredients

1 can of sweetened condensed milk
same size can of sour cream
elaichi
nutmeg powder

Method

Blend the ingredients together with mixer in a flat bottom stainless steel utensil and cover with wax paper and tie it.

Keep it in the pressure cooker and steam, take 2 to 3 whistles or 10 minutes.

Remove and can keep in the fridge, when nice and cold, cut and serve.

Chocolate Fudge

Ingredients

1 cup cocoa powder
3 cups milk powder
5 cups sugar
1/2 cup butter

Method

Mix the cocoa powder and milk powder.

In a kadai add the sugar and a little water.

Boil it till you get one string consistency, add butter.

When the butter melts add the cocoa and milk powder and stir.

When it leaves the sides of the pan pour it on a greased plate and cut.

Microwave Milk Cake

Ingredients

500 ml ricotta cheese use the ricotta cheese container to measure the milk powder and the sugar 3 cup milk powder

1 cup sugar

1/4 lb butter

Method

Mix everything including the 1/4 lb butter in a microwaveable dish or bowl on high heat in the microwave cook for 5 mins.

Stir it and cook again for 5 mins.

Stir it and cook again for 5 mins. - All together it takes 15 mins.

Pour in the plate like you do for any burfi.

Cut into squares and enjoy.

Puffed Coconut Pastry

Ingredients

1 cup grated coconut (or 1 pkt of sweetened coconut flakes)
1/2 cup jaggery
3 cardamom
1/2 cup condensed milk
1/2 cup butter

Method

Melt the jaggery in 1 cup of water and bring to a boil, as the solution thickens, slowly add the coconut, condensed milk and cardamom, till it becomes thick.

Now set it aside to cool.

It will thicken to where you can form small balls with it.

Roll out one pastry sheet, paint it with some butter... repeat for 5-6 sheets.

Place a small ball of the filling on one side and roll it with the pastry sheet to form a roll.

Bake it in the Oven at 350 for 30-35 minutes or until pastry is golden brown.

Easy Coconut Cake

Ingredients

2 cups flour (maida)
1 cup melted ghee or butter
1 cup water
1 cup dry coconut powder
4 tea spoons sugar
1 tin condensed milk (300-400 gms)
2 tea spoons of baking powder
1/4 tea spoon of baking soda (meetha soda)
few drops of lemon juice
chopped dry fruits

Method

Sieve the flour, baking powder, baking soda together at least 3 times.

Take a mixing bowl and beat condensed milk, ghee, water and sugar for 5 minutes.

Now mix the sieved ingredients and beat the whole mix for 5 minutes.

In the end mix the dry coconut powder and few drops of lemon juice.

Again beat the whole mix for about 2 minutes.

Pour the mixture into greased pan.

Sprinkle the dry fruits on the top and bake in a preheated oven for about 45-50 minutes at 180°C.

Cool before slicing.

Makes 15- 20 slices.

Pista Cake

Ingredients

1 cup pista
2 cups sugar
1 1/4 to 1 1/2 cup ghee
milk just enough to grind the pista
pista essence two to three drops

Method

Soak pista for 4 hours in cold water.

Peel the skin and grind pista into a paste adding milk instead of water.

The paste must be like tomato sauce.

In a thick bottom vessel pour the paste and sugar and keep it on the stove.

Keep stirring constantly so that it does not stick to the vessel.

Once the sugar is dissolved start adding ghee little by little.

The cake will start thickening.

Add as much as ghee is needed.

Once the cake leaves the bottom of the vessel add the essence and stir once.

Pour it in a greased tray and let it cool for some time.

Then cut it in desired shapes.

Your pista cake is ready to eat hot..hot.

Note: You can add green colour if you like.

Cashew Badam Cake

Ingredients

cashew nuts -100 gms

badam - 50 gms

coconut grated - 1 cup

ghee - 200 gms

sugar - 200 gms

Method

Soak the cashew nut and badam in water.

Remove the skin of badam.

Grind coconut and the soaked badam, cashew to a smooth paste.

Make sugar syrup by adding little water.

Let it reaches one string consistency, add the ground paste to the sugar syrup, add ghee.

When the mixture leaves the sides of the pan, pour over a greased plate.

Cut in to slices.

Serve this for janmashtami or deepavali.

Eggless Date & Walnut Cake

Ingredients

1/2 cup each of chopped dates, sugar, chopped walnuts, veg. oil
curd - 1tbsp
milk - less than 1/2 cup
maida - 1cup
baking soda - 1 flattened tsp.

Method

Grind together chopped dates, sugar, milk, curd for smooth paste.
Pour in a mixing bowl and add oil, fold oil in properly.
Take maida and baking soda & sieve twice together.
Add this to the batter in mixing bowl along with walnuts.
Now mix this batter till air starts getting in the batter.
Meanwhile Pre-heat oven at 350 degree C.
Take a baking dish & powder it with little maida so cake comes out without sticking.
Pour in the batter & settle it.
Slide the dish in oven & let bake at 350 degree C for 50 mins.
Check after 45 mins by piercing, if the knife comes out neat it's done.
Serve with Kheer or Custard along or eat alone.

Strawberry Cake

Ingredients

condensed milk - 1/2 tin
flour - 140 gm
milk - 1/2 cup
baking powder - 1 tsp
soda bicarbonate - 1/4 tsp
butter 56 gm
salt - 1/4 tsp
strawberry essence - 1 tsp
red colour - 1/4 tsp

Method

Beat melted butter, milk, condensed milk colour and essence into mix sifted flour, salt, soda bicarbonate and baking powder.

Line a tin with greased brown paper.

Pour the mixture in to it and then bake in moderate oven (350F) until a wooden pick comes out smoothly.

Cool it and then decorate it.

Malai Cake

Ingredients

maida 2 cups
grounded sugar 1 1/2 cup
malai 1 cup
vanilla essence 1 tsp
lemon yellow color (optional) few drops.
baking powder 1 tsp
soda 1/4 tsp
cold milk 1 1/2 - 2 cups

Method

Take malai and grounded sugar in a bowl and mix well with light hand or else the butter would come out of the malai.

Sieve the maida bk.pdr and the soda 2-3 times and keep aside.

Now slowly add little milk and the maida mixture and keep stirring.

Gradually and alternatively finish the mixture and keep stirring.

The mixture should be of the pouring consistency.

Now add the vanilla essence and the color and lightly stir again once.

Grease the cake mould and sprinkle little maida into it.

Pour the batter into it. Now take a p.cooker and pre heat it for 5min on high flame. Now keep a small bowl in the cooker and over it place the cake mould and place the lid over the cooker .

Bake the cake for 5 min on high flame and then simmer it for 45 to 50 min.

Delicious cake is ready.

Chocolatey Carrot Nuts and Cake

Ingredients

1 cup finely grated carrots
3/4 cup dark brown sugar
1/2 cup butter (1 stick)
1 cup of mixture of almond, pecan, cashew, walnut and pista nuts
1 cup boiling water
1 1/2 cup whole wheat flour
1/2 cup unsweetened cocoa powder
1 teaspoon all spice powder
1 teaspoon baking powder
1/2 teaspoon sodium bicarbonate
1/2 teaspoon salt

Method

Pre-heat oven to 350 degrees F.

In a big bowl, combine carrots, sugar and butter.

Pour the boiling water to this.

In another bowl, mix all the other ingredients.

Add this to the carrot mixture & blend well.

Pour this to a greased cake pan.

Bake till a toothpick inserted in the center of the cake comes out clean.

Badam Cake

Ingredients

almonds (badam) 1 cup

sugar 2 cups

ghee 1/4 cup

Method

Soak almonds in warm water and remove skin.

Grind all the almonds together (without water) and make a paste.

You can maybe add very little water.

To this paste add the sugar and heat this mixture in a heavy non-stick pan.

Keep stirring...and keep adding ghee when you feel that the mixture needs a little moisture.

After, say about 15 minutes, the mixture becomes small in quantity...transfer to a greased dish, spread the mixture and cut into desired shape.

Refrigerated Cake

Ingredients

biscuit - 1 packet

butter - 125 gm

chocolate powder - 1tb sp

icing sugar - 2 tb. sp

coffee - 1 tb. sp

boiling water - 1 cup

Method

Grind the sugar if not icing one.

Cream butter and sugar together.

Add chocolate powder and keep aside.

Boil the water and put coffee in it.

Dip the biscuit in coffee and arranged them as a cake.

Spread the chocolate layer on it.

Continue adding biscuit and then chocolate layer to form a cake shape.

Corners covered with chocolate and decorate in the white icing.

Put the dish in a refrigerated till it is set.. Then cut into strips.

Sweet Potato Cake

Ingredients

- 1 kg sweet potato (finely grated)
- 1/2 kg coconut - 1/2 cup (to be grated without the skin)
- 1 cup white sugar
- 1 1/4 cup coconut milk (to be squeezed out from 1/2 kg coconut)
- 3 tablespoon custard flour (mixed with 1/2 cup of water and beaten until fluffy)
- 50 grams butter
- 1 1/2 cups of self rising flour (sieved)

Method

Beat the custard flour till fluffy.

Add the butter to sugar and beat well.

Add the sweet potato and 1/2 cup grated coconut, mix well.

Add all the other ingredients to the mixture and mix well.

Pour the mixture into a greased baking tin and steam it for 40 minutes before baking it .

Pre-heat oven to 180oc. place tin inside.

Bake at 180oc for 40 mins.

Pineapple Cheese Cake

Ingredients

11 oz of cream cheese

1 pint of heavy cream

1 big can of goya crushed or chunks of pineapple

1/2 tsp. of vanilla essence

1 8 oz glass of sugar

4 packs of lady fingers (it is not okra, it is some kind of cake slices you buy in grocery store bakery)

Method

First split the milk to make Paneer.

Take in a big bowl 1 pint of heavy cream, add sugar and vanilla essence and use hand mixer to whip and whip it till it becomes like whipping cream.

Then add cream cheese and whip again till it get mixed well.

Keep the prepared cream for 10-15 min in refrigerator.

Remove the extra juice in the can of pineapple chunks, use only pieces of pineapple of stuffing.

Take a cake dish, arrange the ladyfinger in rectangle of square shape, which ever you prefer apply the cream thickly over the ladyfinger slice, atleast 1/2 inches thick, then put pineapple chunks, then arrange another layer of ladyfinger, then apply cream, then pineapple, repeat 3-4 layers, then cover all four side with the cream well and also the top with cream well and refrigerate for 15-30 min.

Paneer Cake

Ingredients

11 oz of cream cheese

1 pint of heavy cream

1 big can of goya crushed or chunks of pineapple

1/2 tsp. of vanilla essence

1 8 oz glass of sugar

4 packs of lady fingers (it is not okra, it is some kind of cake slices you buy in grocery store bakery)

First split the milk to make Paneer.

Allow all the water to drain, till it becomes stiff.

Then to this paneer, add sooji, maida, soda, 1/2 cup sugar, mix all very well.

In a non-stick pan, lightly grease with butter and put on low heat.

Add the paneer mixture, cover and let cook.

When one side is light brown, remove the cake on a plate and slide it back to the same pan to cook the other side to brown.

Towards the other side, make chashni (sugar syrup).

To the rest 1/2 cup sugar, add 1 cup water, add cardamom powder.

When the paneer cake is done, pour hot chashni(sugar syrup) on the top, while it still is in the heat.

Cover and let cook in slow heat for a minute.

Then off the heat and let the paneer cake cool in the room temperature.

Cut into slices and serve.

Chewy Cake

Ingredients

flour 1 cup
cocoa 1/2 cup
honey 3/4 cup
sugar 1/2 cup
toasted almonds 1 cup
toasted walnuts 1/2 cup
toasted hazelnuts 1/2 cup
mixed fruit peel 300 gms
cinnamon powder 3/4 tsp
nutmeg powder 1/2 tsp
cloves powder 1/4 tsp

Method

Mix the honey and sugar in a big saucepan and keep aside.

Chop the nuts coarsely and mix with the fruit peel.

Sift the flour, cocoa and the spices into the nut mixture and stir well.

Heat the honey and sugar and simmer until a soft ball stage is reached.

Add the syrup to the nut mixture and combine well.

Press into a well greased cake tin lined with waxed paper and bake in a moderate oven (180) for 35-40 minutes until done.

Cool in tin, and serve sliced in wedges.

This cake has a chewy texture and can store for a few weeks.

Cover and let cook in slow heat for a minute.

Then off the heat and let the paneer cake cool in the room temperature.

Cut into slices and serve.

Green Cake

Ingredients

maida flour - 1 cup
milk powder - 1 cup
sugar - 2 1/2 cup
green colour powder -2 pinches
ghee - 2 tsp

Method

Roast the maida in ghee till the raw flavour is lost. Keep aside. Let it cool.

Mix the maida with milk powder.

Make sugar syrup by adding little water to a 2 string consistency. Immediately put off the fire.

Keep the sugar syrup down and add green colour to the syrup.

Add milk powder and maida to the sugar syrup.

Stir continuously till the white bubbles come.

Pour over a greased plate.

Orange & Poppy Seed Cake

Ingredients

1 cup self-raising flour
1-1/2 cup white sugar
1 whole orange
1/2 cup milk
1/2 cup oil
20 gms of grey poppy seeds

Method

Preheat the oven to 180-200 degrees.

Mix well sugar and self-raising flour.

Cut the whole orange with skin and make a coarse paste of it.

Thus the skin of orange is also used. No wastage.

Add the orange paste to the dry flour. Add oil. Mix well.

Slowly add 1/2 cup of milk. Mix well. Check for consistency. If too thick add the other 1/2 cup.

The cake mix should be of thick dough consistency. Fold in the poppy seeds.

Line the cake tin. Pour the mixture into the tin and bake for 45 minutes to an hour.

Each oven has its own baking time, so read the oven instructions.

Insert a fork to check if the cake is done. The fork should come out clean.

Once done remove the cake from tin and allow to cool on the wire rack.

You may ice the cake with either an orange / lemon icing. But icing the cake increases the calories.

Carrot Cake

Ingredients

1 cup plain flour
2 cups shredded carrots
3/4 cup oil
2 eggs
2 tsp cinnamon powder
1 tsp cardamom powder
1/2 tbsp baking powder
3/4 tsp baking soda
1/2 tsp salt
3/4 cups sugar
few strands of saffron
1/8 tsp orange colour
1 tsp vanilla essence
1/4 cup walnuts, chopped
1/4 cup pistachios, chopped

For Icing

1 cup fresh whipped cream
3 tbsp powdered sugar
1/2 tsp vanilla essence

Method

Beat the cream over a tray of ice cubes with a hand beater.

Do not over beat. It should form soft peaks.

Fold in the sugar and essence. Mix gently. Put in the refrigerator.

Method for Cake:

Beat eggs and sugar till fluffy. Add all the powders, mix it well. Add 1/2 of oil and then 1/2 of flour. Mix it well. Add remaining oil and flour. Blend it well. Add all the remaining ingredients except and saffron. Mix it well. Pour in the greased baking dish. Sprinkle the saffron strands. Preheat oven to 350° F. Bake the cake for 40 mins. Cool it, spread the cream icing.

Banana Cake

Ingredients

maida - 2 cups
eggs - 2
butter - 1/2 cup
sugar - 1 1/4 cups
buttermilk - 1/4 cup
green bananas - 3
baking soda - 1 tsp
baking powder - 3/4 tsp
vanilla essence - 1 tsp
salt - 1/4 tsp
nuts (optional) - 1/2 cup.

Method

First sieve the maida, baking powder and baking soda.

Add salt to this and keep it aside.

Now put all the other ingredients in the mixie one by one, starting with the butter, sugar.

When the butter and sugar get creamy, add the eggs, buttermilk, vanilla essence and the bananas(chopped).

Run the mixie until you get a smooth mixture with no lumps.

Now add it to the sieved maida in a vessel.

Fold the mixture and the maida well.

Now pour the batter into a greased and powdered cake tin (8"x8") and sprinkle the chopped nuts on top.

Bake for 35 minutes at 200 oC. (the time may differ in different ovens.)

Cool and cut.

Rawa Cake

Ingredients

rawa - 1 cup
sugar - 1 cup
curd - 1 cup
coconut scraped - 1/2 cup
ghee - 1/2 cup
egg - 2
baking powder - 1 tsp

Method

First beat the egg properly.

Then mix the coconut and rawa properly.

Add the sugar to the ghee and mix it well till it gets dissolved.

Now add curd to the coconut and rawa mixture.

Mix it well. Then add all the ingredients to the beaten egg and mix well.

Keep it for 10 min before pouring it in the baking pan.

Pre heat the oven for 15 min at 150oC.

Then grease the baking pan well by applying ghee or butter. Then pour the mixture.

Bake the cake at 200°C till it becomes golden in colour.

Quickie Cake

Ingredients

1 cup cream

1 cup maida

1/4 cup rava

1 cup sugar

2 eggs

1/2 tsp baking powder

nuts, raisins and dates

Method

Beat the eggs, cream and sugar in a mixer-grinder.

Pour it in a vessel, add maida slowly, while stirring continuously to avoid lumps.

Add baking powder and the dry fruits.

Keep aside for 1 hour.

Pour the cake mix into a greased baking dish and bake for 40 minutes.

Fruit Cake

Ingredients

1/2 cup butter (3/4 stick)

1 cup brown sugar

2 eggs

1 1/2 cup flour (all-purpose flour)

1/2 tsp baking powder

1/2 tsp salt

1/2 tsp cinnamon powder

1/4 cup milk

1/4 cup jelly (preferably apple)

1/2 tsp vanilla

3/4 cup nuts (badam, pista, kaju, etc.)

3 cups fresh fruit peels - dried (the easier method would be to buy sun ripe fruit cake mix from any grocery mart, the difficult method - trust me you don't want to know)

Method

Pre-heat the oven to 300 degrees.

Bring the butter to room temperature.

Dice the nuts into small pieces.

Beat the eggs, sieve the flour and then add the rest of the ingredients.

Bake for 2 to 3 hours at 300 degrees till the cake is dark brown or the knife comes out clean.

Marble Cake

Ingredients

eggs - 6

sugar - 360 gm

flour - 360 gm

butter - 225 gm

baking powder - 3/4 tsp

vanilla essence - few drops

cocoa powder - 2 tsp

Method

Add baking powder to flour and sieve thrice.

Beat sugar and butter till light and fluffy in one direction.

In a separate bowl beat egg then mix it with the flour by cut and fold method.

Divide the mixture into two equal parts, to one part add cocoa and chocolate and to other part add vanilla essence.

Prepare a cake tin and alternatively pour 1 spoon of cocoa mixture and vanilla mixture.

Bake it in the pre-heated oven for 25-30 minutes at the temperature of 150oC

Check the cake with knife.

Rainbow Cake

Ingredients

butter - 1 cup
sugar - 1 3/4 cups
flour - 3 cups
eggs - 5
baking powder - 1 1/2 tsp
soda bi carbonate - 1/2 tsp
milk - 1 cup
food colours - 1 tsp (green, yellow, red-each)
rose essence - 1 tsp
pineapple essence - 1 tsp
strawberry essence - 1 tsp

Method

Sieve the flour, baking powder and soda bi carbonate.
Cream the butter and sugar.
Add the eggs slowly and mix.
Add the flour, milk and make it into a smooth paste.
Divide the batter into three equal parts.
To one part, add 1 tsp green colour and rose essence.
To the second part, add 1 tsp yellow colour and pineapple essence.
To the third part, add 1 tsp red colour and strawberry essence.
Pour green colour in the bottom, red colour in the middle and yellow colour in the top.
Bake for 45 minutes and serve after cooling.

Pineapple Upside-Down Cake

Ingredients

6 slices (rings) of canned pineapple
4 tbsp golden syrup
6 cherries
5 eggs (separate egg white from egg yolk)
150g melted butter
200g sugar
180g self-raising flour (sieved)
1/2 tsp baking powder
1/4 tsp vanilla essence

Method

Grease cake tin with butter and golden syrup.

Put pineapple rings into cake tin and place a cherry in the centre of each pineapple ring. Put aside.

Preheat convection oven at 180oC.

Beat egg white with baking powder for about 5 minutes.

Add in sugar. Beat until stiff before adding in egg yolk, one at a time. Beat until light and fluffy.

Fold in flour and slowly add in melted butter.

Pour batter into greased cake tin and bake for 50-55 minutes.

When cake is ready, turn over on a plate. Brush with golden syrup or apricot jam.

Raisin Nut Cake

Ingredients

2 cups plain flour (maida)
1 cup sugar (finely powdered)
1 cup butter
2 eggs
1/2 teaspoon dried ginger (finely powdered)
2 pinches cinnamon powder
1/2 teaspoon orange peel grated
1/2 teaspoon baking powder
1 tablespoon caramel (burnt sugar)
1 cup raisins
1/2 cup nuts (cashews, walnuts etc.,)
1 teaspoon vanilla essence
1/2 teaspoon pineapple essence

Method

Take a tablespoon of sugar with just enough water to melt, in a small non stick pan.

Heat the sugar till it burns and becomes black.

Remove from stove and add a little water to this to avoid crystallisation.

This forms the caramel.

Method for Cake

Set oven for preheating at 340 F.

Beat eggs and butter well, in a bowl.

To this add dried ginger powder, baking powder, cinnamon powder, caramel, vanilla & pineapple essence.

To this add little by little flour and sugar and mix well.

Add the raisins and nuts to this mixture. Mix well. Take a baking pan pour the mixture and bake for 30 to 35 minutes or till a knife comes out clean.

Bread Cake for Kids

Ingredients

bread slices (cut edges)

eggs 2

sugar 1/4 cup

elichi powder

baking soda

Method

Take eggs and beat them for 15 min.

Then add baking soda and sugar beat till sugar melts.

For flavor add elichi powder.

Finally Take bread slices and dip in tihs egg syrup.

And fry them in a pan (tawa), with oil. (not deep fry) just like as we make chapathis

Chocolate Cold Cake

Ingredients

butter - 6 ounces

sugar - 8 tsp

coca powder - 1 tbsp

marie biscuits - 1 box approx 12 marie biscuits

2 eggs

Method

Put butter in a sauce pan. let it be soft.

Add both beaten eggs.

Add sugar and coca powder.

Take a big sauce pan, put water in it and put it on the flame.

Now put the small sauce pan (having mixture) on the big sauce pan and simmer it.

Do not put it directly on the flame.

When it become like custard put off the flame

Make 4 or 5 pieces of each biscuit, and add them to the mixture.

Let this mixture be cool at room temperature.

Now put this mixture to a clean shoper bag, press and make its shape like a roll.

Put this in the refrigerator.

When it becomes hard then take it off from the shoper and cut its pieces like biscuits .

Sweet and delicious cold cake is ready.

Nutty Carrot Cake

Ingredients

225 gms. soft butter or margarine
225 gms. soft brown sugar
4 eggs
finely grated rind and juice of 1 large lemon
4 eggs
225 gms. self-raising flour
1 tsp. baking powder
225 gms. finely grated carrots
100 gms. finely chopped walnuts
150 gms. icing sugar sifted
1 tsp. oil
lemon slices or walnuts

Method

Cut a circle of greaseproof or non-stick paper to line the base of a 23" cm round baking ring.

Beat the butter and sugar until light and fluffy. Beat in the eggs and lemon rind.

Sift over the flour and baking powder and fold in.

Beat in the carrots then the walnuts. Spoon evenly into the baking ring and smooth the top.

Bake 8-13 mins. or until the cake tests cooked it may look a little moist on top.

Leave to stand for 10 mins. then turn onto a wire rack to complete cooling.

Beat the icing sugar and oil with enough lemon juice to make a smooth icing.

Spoon over the cake and allow to set before adding lemon slices or walnuts.

May be frozen before icing. Cooking tips : Very finely grated carrots give the cake the best texture. Use half whole meal and half white flour for a coarser textured cake.

Rum Cake

Ingredients

yellow cake mix (duncan hines or any other brand) - 1 pkt

vanilla pudding (jelly) - 1 small pkt

rum - 1/2 cup

vegetable oil - 1/2 cup

water - 1/2 cup

eggs - 4

almonds - 1/2 cup

Method

Mix all the above ingredients except for almonds really well.

Grease the bundt pan with oil.

Add almonds to the mixture and pour in the pan.

Preheat the oven to 325 degrees. Bake at that temperature for 1 hour.

Mava Cake

Ingredients

flour (maida) one cup
mava one cup
sugar one cup
butter half cup
milk 1/3 cup
baking powder 1/4 tsp
eggs 2
cardamom powder 1/2 tsp

Method

Mix cream, sugar & butter till light & fluffy.

Mix together the milk & khoya (grated) & keep aside.

Add beaten eggs to the creamed mixture & blend in khoya mixture & cardamom powder.

Fold the sieved mixture with baking powder & mix well.

Pour this mixture in to tray (greased with butter) & bake it for 20 min.