

HOME MADE CAKES

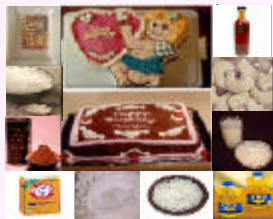
M.Prema Surendranath



CHOCOLATE CAKE

INGREDIENTS :

- Maida - 1 ¼ th cup
 Sugar - 1 cup
 Cocoa powder - ½ cup
 Baking soda - 1 tsp
 Baking powder - ½ tsp
 Salt - ½ tsp
 Sunflower oil - ½ cup
 Buttermilk - ½ cup
 Cashew nuts - 8 nos
 vanilla essence - 1 tsp



METHOD

1. Powder the sugar in mixie .
2. In a bowl put maida, powdered sugar, cocoa powder, baking powder, cooking soda & salt & mix well.
3. When well mixed , add sunflower oil & mix well.
4. Then add the buttermilk & mix well. (the buttermilk should be a little sour & thick).
5. Finally add vanilla essence & mix well. The basic flour for cake is ready.
6. Then smear the cake tray with little oil nicely & dust the same with little maida.
7. Pour the mixture in the tray , preheat the oven & bake the cake for 20 minutes topping the cake with cashew nuts. The soft chocolate cake is ready.

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EGGLESS CAKE (CONDENSED MILK CAKE)

INGREDIENTS:

- Condensed milk- 1 tin
 Maida - 250 gms
 Baking powder - 2 tsp
 Sugar - ½ cup
 Soda bi carbonate - 1 tsp
 Butter - 100gms (melted)
 Warm milk - 1 cup.



METHOD:

1. Sieve the flour, adding baking powder & soda twice.
2. Melt the butter & add to the condensed milk, add the Maida & vanilla essence & mix well.
3. Then add one cup of milk & mix well into a dropping consistency.
4. Stir well & pour into a prepared tray & bake till done.

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MILK CREAM CAKE

INGREDIENTS:

Cream collected from milk - 1 cup

Sugar - 1 cup

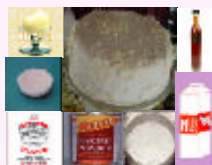
Maida - 1 cup

Baking powder - 1tsp (level)

Soda - 1 tsp (level)

Milk - required quantity for making the mixture into dropping consistency

Essence - rose or vanilla 1tsp



METHOD:

1. Powder the sugar in the mixer, add cream to the mixer & beat it to the milkmaid consistency.
2. Measure this paste & take maida of equal measurement.
3. Sieve maida, adding 1tsp cooking soda & ½ tsp baking powder twice.
4. Put the paste, beaten in a vessel & add the essence & mix well.
5. Add maida little by little & beat the batter in one direction only. This is known as folding & usual cake mixing procedure.
6. Add the maida gradually & make into a smooth dough & of pouring consistency.
7. Add juice of one small lemon.
8. Now take a dusted pan & pour the batter.
9. Place in a preheated oven. Cook for 20 to 30 minutes. With the cream collected from home, we can make & relish.

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DATES CAKE

INGREDIENTS:

Maida - 1cup

Sugar - ½ cup

Curds - ½ cup

Fresh dates - 100 gms (cut into small pieces),

Tutti fruity pieces - 25 gms

Cashew nuts - 8 (made into small pieces)

Refined oil - ½ cup

Cooking soda - 1tsp

Pineapple or any other essence of your choice - 1 tsp (optional)



METHOD:

1. Sieve maida, Pour into a bowl.
2. Add ½ cup sugar, ½ cup curds, 1tsp soda, milk - ½ cup, essence - 1tsp, dry fruits (dates cut into small) & tutti-frutti & mix well.
3. Pour ½ cup refined oil & mix well.
4. Smear the baking tray with oil uniformly & dust with maida. Pour the mixture & bake in the preheated oven till done. The cake should be golden brown.

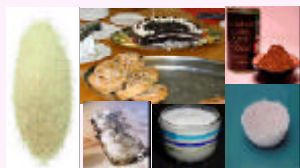
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TASTY CAKES

CHOCOLOATE-RAVA CAKE

INGREDIENTS:

Rava - 1 cup
 Dalda - 2 cups
 Milk - 4 cups
 Sugar - 3 cups
 Cocoa powder - 1 Tbsp



METHOD:

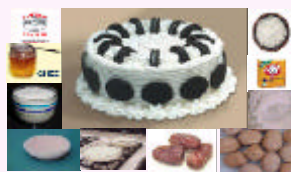
In a thick bottomed vessel, kept on a low flame, mix rava, dalda, milk & sugar & go on stirring. (Make sure it does not get charred) When almost done, add cocoa powder & mix well. When the mixture leaves the sides, pour in a plate, greased with ghee. After some time, make into pieces & serve.

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DATE AND WALNUT CAKE

INGREDIENTS:

Maida - 2/4 cups
 Ghee - 1 cup
 Milk - 1 cup
 Sugar - 1 cup
 Curds - 1/4 cup
 Akrot pieces - 1/2 cup
 Fresh dates cut into pieces - 1/2 cup
 Cooking soda - 1 tsp
 Baking powder - 1 tsp
 Salt - 1 pinch



METHOD:

1. Along with maida, add salt, cooking soda & sieve twice. 2. Powder sugar in mixer, add milk, curds, ghee, cut dates & make a smooth paste.
3. Pour this mixture in a cake mixing vessel, mix with a wooden spoon in cut & fold method. Until the texture is attained.
4. Add walnut pieces in the end & mix well.
5. Pour this mixture in a dusted baking tray & level it.
6. Heat the oven to 190 degrees celsius & bake the cake till you get the golden brown color on the top. You can prepare in pressure cooker also.

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