

Carrot Pineapple Ginger Juice Recipe / Detox Juice



Carrot Pineapple Ginger juice is a super good and easy juice recipe .Carrot and pineapple always go well together, they are rich in vitamin A and C. I added a bit of ginger to add a kick. This vibrant, fresh and delicious juice is one of my favorite juice recipe. This detox juice recipe is a sweet tasting, satisfying drink that cleanses the body and provides all vitamins and minerals. Enjoy a dose of vitamin A and C in

the form of healthy drink.

Ingredients for Carrot Pineapple Ginger Juice Recipe

**Preparation Time: 5 mins Grinding Time: 5 mins Serves: 1.5
cup**

- 1 Big Carrot
- 7 gms of Ginger
- 130 gms of Pineapple
- 2 Tsp of Honey
- Water as required

Method for Carrot Pineapple Ginger Juice Recipe

- In a blender, add carrot, pineapple, ginger and water, blend it and strain well using strainer.
- Add honey, taste it and adjust according to your taste and serve chill with ice cubes

Tips

- Chill the veggie and fruit before juicing or serve chill before drinking
- You can also use orange or lemon for tangy taste.

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Carrot Pineapple Ginger JUice

Tags :

[carrot pineapple ginger juice recipe](#), [carrot juice](#), [detox juice recipe](#), [pineapple juice](#)

Carrot Cake / Eggless Carrot Walnut Cake (No Butter)

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Eggless Carrot Walnut Cake

This is my favourite recipe to make eggless carrot walnut cake (no butter). Two weeks back was my MIL birthday, so I baked this beautiful, delicious carrot cake. To surprise my MIL, me

and my husband baked this eggless carrot cake. The cake was awesome in taste, soft and moist in texture. Everyone in my family loved it after tasting the cake.

To make eggless carrot walnut cake recipe, you need carrots, flour, spices, oil, yogurt and sugar. I used brown sugar so It added moisture and it makes the cake spongy. I love to bake cake without eggs for that best egg replacer is yogurt. I already posted [eggless vanilla cake with yogurt](#). Try this eggless carrot walnut no butter cake at home and let me know how you liked it.

Check my other Eggless cake recipe

- [Eggless vanilla cake with yogurt](#)
- [Eggless Vanilla cake in microwave](#)
- [Eggless Chocolate cake \(vegan\)](#)
- [Microwave chocolate cake](#)
- [Eggless dates nuts cake](#)
- [Semolina cake](#)

How to make Eggless No Butter Carrot Walnut Cake



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Eggless No Butter Carrot Cake

Ingredients for Carrot Cake / Eggless Carrot Walnut Cake

Reference : Renu Kitchen Preparation Time & cooking Time : 1 hr Serves : 3

- 1/2 Cup of Whole Wheat Flour
- 1/2 Cup of All Purpose Flour (maida)
 - 2 Large Carrots, Grated
 - 2/3 Cup of Brown Sugar
 - 1/2 Cup of Yogurt
 - 1/2 Cup of Canola Oil
 - Pinch of Nutmeg Powder
- 1/4 Tsp of Cinnamon Powder
- 1 Tsp of Vanilla Essence
 - 1 Tbsp of Milk
- 1/2 Tsp of Baking Powder
 - 1/2 Tsp of Baking Soda
 - 1/4 Tsp of Salt
 - 1/4 Cup of Raisins
- 1/2 Cup of Walnuts, Chopped

Method for Carrot Cake / Eggless Carrot Walnut Cake

- Grate the carrots and set it aside.
- Preheat the oven to 360° F or 182°C .
- Sieve maida, wheat flour with baking soda and baking powder in a bowl, set aside.
- In another mixing bowl, add oil, milk, yogurt, salt, sugar. Mix well until sugar completely dissolves. Then add numeg powder, cinnamon powder, vanilla essence, give a quick stir.
 - Next fold in the grated carrots and wheat flour, maida mixture.
- Whisk it well to form a smooth, creamy batter. The batter should be on thicker side. If your batter is dry, add few more tbsp of milk.
- Throw in 1/4 Cup walnuts and raisin, stir well. Meanwhile grease the baking circular pan with oil and maida. Pour the batter to the greased pan. Sprinkle the remaining walnuts at the top. Bake it for 20- 25 mins or until the tooth prick inserted at the center comes out clean.
 - Let it cool on a baking pan for 1 hr before slicing.
 - Delicious, moist eggless carrot walnut cake are ready to serve.
- Finally store it in an airtight container, it will stay good for 3 days in refrigerator.

Tips

- You can use any cooking oil in place of canola oil.
- Follow the same recipe to make carrot muffins or carrot cupcakes.
 - Always use thick yogurt to make this cake.
- Increase or decrease the amount of sugar as per to your taste. For me 2/3 cup is sweet enough.
- Original recipe calls for 1 cup of all purpose flour (maida) But I used 1/2 wheat flour and 1/2 maida.
- Walnuts adds a nice crunch and taste. You can also replace with any types of nuts like pecans or brazil nuts or cashews.

EGGLESS CARROT CAKE



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Tags: [carrot cake](#), [eggless carrot cake](#), [eggless carrot walnut cake](#), [carrot walnut cake recipe](#), [make eggless carrot cake](#), [prepare eggless carrot cake](#), [soft moist carrot cake recipe](#), [eggless no butter carrot cake](#), [easy](#)

[eggless cake recipe](#), [eggless butterless cake recip](#), [eggless baking](#).

Eggless Banana Pecan Bread Recipe (No butter)



Eggless Banana Pecan Bread

This is the best and favourite banana bread recipe. This easy to make banana pecan bread are moist, soft and super delicious in taste..I really love this recipe and I have tried so many times. Everytime it comes out good and tasty. I saw this recipe in king arthur whole wheat flour bag. My love to baking started right after that. Whenever I bake banana nut bread, you dont believe the whole house smells so aromatic. If you have lot of spotted banana sitting on your countertop or table, dont waste it ,try this banana walnut bread recipe without butter and eggs at home and enjoy with your family.

How to make Eggless Banana Pecan Bread Recipe

Ingredients for Eggless Banana Pecan Bread Recipe

Preparation Time : 20 mins Cooking Time : 1hr Serves : 1 loaf

- 2.5 Ripe Bananas, (large)
- 1/4 Cup of Canola Oil or any cooking oil
 - 1.5 Tbsp of Milk
 - 1/2 Tsp of Vanilla Extract
- 1/2 Cup of Whole Wheat Flour
- 1/2 Cup of Unbleached All Purpose Flour (Maida)
 - 1/2 Tsp of Baking Soda
 - 1/4 Tsp of Baking Powder
 - 1/4 Tsp of Salt
- 1/4 Cup + 1 Tbsp of Chopped Pecans
 - 3 Tbsp of Sugar
 - 1 Tbsp of Honey
- 1/2 Tsp of Cinnamon Powder



Method for Eggless Banana Pecan Bread Recipe

- Preheat the oven to 350° F. Lightly grease the loaf pan with oil.
 - Take a bowl, mash the banana with your fingers, add oil, sugar, honey, milk and vanilla, stir well with beater to combine.
 - To the same bowl, add both the flours, baking soda, cinnamon powder, baking powder, salt and chopped pecans. Combine well using fork. Scrap the bottom and sides of the bowl to thoroughly combine all the ingredients.
 - Pour the prepared batter to the pan.
 - Bake the bread for 50 – 60 mins until tooth prick inserted into the bread comes out clean.
 - Remove the bread from the oven. Cool it for 10 mins and then turn out of the pan to the rack to cool completely.
- Tips
- If the bread appears browning, cover it with aluminium foil for the final 15 mins of baking.
 - Adjust the amount of sugar as per to your taste.
 - You can use any nuts of your choice like walnuts or almonds.
 - you can mash banana either with your hand or use blender.



Tags: [Eggless Banana Pecan Bread Recipe](#), [eggless bread recipe](#), [eggless baking](#), [eggless banana bread](#), [banana nut bread](#), [banana walnut bread recipe](#), [banana pecan bread recipe](#), [how to make Eggless Banana Pecan Bread Recipe](#), [prepare Eggless Banana Bread Recipe at home](#), [banana bread without eggs](#), [banana bread without butter](#), [banana bread with honey](#), [bread recipe](#).