Banana Blueberry Smoothie Recipe



Banana Blueberry Smoothie Recipe with yogurt is a creamy, healthy drink. This banana blueberry fruit combo drink rich in vital nutrients and a nice energy booster after work out or have it for breakfast. You can use frozen banana and berries to make this yummy smoothie. For vegan, use almond milk instead of yogurt. Try this blueberry banana smoothie at home, you will love it.

Also check strawberry banana smoothie recipe, Chocolate banana smoothie, Anti-aging berry medley smoothie, Power Berry Smoothie Recipe / Post Workout Smoothie.

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Save Print
Prep time
2 mins
Cook time
2 mins
Total time
4 mins

Banana Blueberry Smoothie Recipe with yogurt is a creamy, healthy drink. This fruit combo rich in vital nutrients and a nice energy booster.
Author: Gayathri Ramanan
Recipe type: Drinks
Cuisine: american
Serves: 1
Ingredients

- 1 Ripe Banana
- 20 Blueberries
- ½ Cup of Yogurt or Greek yogurt
- Honey to taste

Instructions

1. Wash the blueberries and chop the banana.
2. Place banana, blueberries, honey and yogurt into blender and blend until smooth or desired consistency, scraping sides occasionally.
3. Pour into glass and serve!

Notes
You can use any berries, if you don’t get blueberry.
For sweetness, use sugar or honey or agave.
For vegan, use almond milk instead of yogurt.



Easy Digestive Biscuits Recipe (Homemade) / Eggless Biscuit Recipe



Easy Digestive Biscuits Recipe (Homemade) is a semi-sweet biscuit also called sweet meal biscuit is very popular in United kingdom. I am a big fan of UK Mc Vitie's biscuits. I wanted to try this digestive biscuit recipe at home so I did some google search and finally saw this simplest and best digestive biscuit recipe. I have tried few times, they are really crunchy and the taste is very close to Mc vities

biscuit. This digestive biscuits are simple to make, you can use cookie cutters to make fun shapes and they are yummy with evening tea or coffee.

Check my cookies recipes in my blog. Click the below link for recipe.

1.Easy Peanut Butter Cookies Recipe

2. Eggless Rose Cornflakes Cookies / No Butter Cookies Recipe

3.Nankhatai /Eggless Indian Cookies

4. COCONUT OATMEAL COOKIES

Easy Digestive Biscuits Recipe (Homemade)

5.0 from 1 reviews
Easy Digestive Biscuits Recipe (Homemade)



Save Print
Prep time
1 hour
Cook time
20 mins
Total time
1 hour 20 mins

Easy Digestive Biscuits Recipe (Homemade) is a crunchy, tasty english style biscuit. It tasted like Mcvitie’s disgestive biscuit and is very easy to make at home.
Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 15
Ingredients

- ¼ Cup of All purpose flour (maida)
- ¾ cup of whole wheat flour
- ½ tsp of baking powder
- 4 tbsp of unsalted butter
- ¼ cup + 2 tbsp of white sugar or confectioner sugar
- 2 tbsp of milk, cold
- pinch of salt

Instructions

1. In a mixing bowl, add all purpose flour, wheat flour, salt and baking powder. Mix well with a whisk.
2. Add the butter to the bowl and rub the butter with your fingertips.
3. Add the sugar and milk, mix and form a stiff dough.
4. Knead this dough on a clean counter top until smooth.
5. Place the dough in same bowl, cover and refrigerate it for an hour.
6. The resting time will make the biscuits more tender and crisp.
7. Preheat your oven to 350 F.
8. Roll out the dough to ⅛ inch thickness and cut it into round shape.
9. Place the biscuit on a butter greased plate, prick evenly with a fork and bake it for 15 to 20 mins or until it tuns pale gold.
10. Cool it for sometime and enjoy with tea.

Notes
The resting time in fridge will make the biscuits more tender and crisp.

You can also roll the dough to a cylindrical shape and chill it and cut it in circular shape.
Dip this biscuit in melted chocolate for chocolate coated biscuit.
You could also use cookie cutters to make fun shapes.
I substitute white sugar for Confectioners' Sugar sugar since I didn't have confectioners' sugar handy. They are nothing but powdered sugar.



Easy Mango Jelly Recipe Using

Agar Agar



Easy mango jelly recipe using agar agar is a wonderfully refreshing fun dessert and a great party food. I like the color, flavor and silky, shiny texture of jelly. I love jellies from childhood, my mom used to make different flavors of homemade jelly with agar agar and I used to enjoy them for after school snacks. Agar agar also called china grass has no calories, no carbs, no sugar, no fat but it is loaded with fiber, calcium and iron. Agar agar is a vegetarian gelatin substitute and a gelling agent extracted from red algae. This mango jelly is quick to make at home dessert and I made this for my brother's son who is 4 yrs old kid, he really enjoyed

and he loved it. Try this homemade jelly, you will love it for sure.



How to make mango jelly recipe using agar agar



Easy Mango Jelly Recipe Using Agar Agar

Easy Mango Jelly Recipe Using Agar Agar



Save Print
Prep time
2 mins
Cook time

10 mins
Total time
12 mins

Easy mango jelly recipe using agar agar is a wonderfully refreshing fun dessert and a great party food. Kids and adults will enjoy this fun sweet for sure.
Author: Gayathri Ramanan
Recipe type: Dessert
Cuisine: Indian
Serves: 3
Ingredients

- Agar Agar Strips (as shown in the picture)
- ⅔ Cup of mango puree from 1 ripe mango
- 8 Tbsp of white sugar
- ½ Cup of water
- 5 drops of lemon juice
- Ice cube tray

Instructions

1. Take agar agar (china grass) and chop them into fine pieces. Put them in a bowl and add water. Heat them on a medium flame and stir it until it completely melts.
2. Wash the mango, peel the skin and chop the fruit. Add it to the blender along with sugar and grind it to a smooth paste.
3. Now pour the mango puree to the agar agar bowl, add few drops of lemon juice and mix it well.
4. Pour it into ice cube tray or any moulds.
5. Keep the tray in freezer for an hour.
6. Remove it by inverting and serve.

Notes
You can make jelly shake with leftover jellies and milk.
Adjust the amount of sugar as per your taste.
Instead of mango, you can use any fruit juice like strawberry or watermelon or blueberry.
Add milk or coconut milk for creaminess, your choice.



Tags: mango jelly, mango jelly recipe, easy mango jelly recipe using agar agar, jelly with agar agar, how to make mango jelly, homemade mango jelly, jelly with china grass, kids fun dessert.