Easy Mango Coconut Muffins Recipe / Eggless Cupcakes



Easy mango coconut muffins recipe is a simple to make, yummy cupcakes made with mango and coconut. Adding mango gives moisture, flavor and sweetness, the light crunchiness from coconut works great together. They are perfect breakfast muffin with no eggs and butter, it takes only 30 minutes to get yummy muffins. For breakfast or snack, nothing can beat mango muffins. Try this mango coconut muffin recipe and let me know your feedback. Also check my other cupcake recipes in my blog – eggless blueberry muffins, oat bran muffins, eggless cranberry orange muffins, eggless vanilla cupcakes, eggless

chocolate muffins.

Easy mango coconut muffins recipe

Easy Mango Coconut Muffins Recipe



Save Print
Prep time
10 mins
Cook time
30 mins
Total time
40 mins

Easy Mango Coconut Muffins Recipe is a delicious and flavorful cupcake made with mangoes and coconut. You can have it for breakfast or as evening tea time snack.
Author: Gayathri Ramanan
Recipe type: eggless baking
Cuisine: American
Serves: 8
Ingredients

- ½ Cup of Whole Wheat Flour
- ½ Cup of All Purpose Flour (maida)
- ½ Tbsp of Baking Powder

- ½ Tbsp of Flax Seed Powder
- ½ Cup of Sugar (brown or white)
- ½ Cup of Shredded Coconut
- 5 Cardamom, Crushed
- 1 Small Mango
- 3 Tbsp of Oil, I used canola
- ⅓ cup + 2 Tbsp of Milk
- Pinch of salt

Instructions

1. Preheat the oven to 375 F.
2. Wash and chop the mango, grind this in a mixie to a puree.
3. In a mixing bowl, add all the ingredients, mix well thoroughly.
4. Meanwhile place the muffin liners in the muffin pan and pour the batter to the muffin liners in the muffin pan and keep it ready.
5. Bake in preheated oven at 375 degree F for 27-30 mins. Check it by inserting fork or tooth prick in the center of the muffin, if it comes out clean, then your muffin is ready.
6. Allow the muffin to cool down for 10mins, then carefully take it out from the pan and enjoy your coconut mango muffin for breakfast.

Notes
Don’t keep the batter to sit for long time after mixing, as baking powder reacts faster and makes your muffin harder.
If you don’t have muffin liner, just grease the pan with some oil.
You can add nuts to the batter.



Tags: Easy mango coconut muffins recipe, mango coconut muffins recipe, mango muffins recipe, coconut muffins recipe, how to make mango coconut muffins recipe, kids muffins recipe, cupcake recipes.

Yogurt Veg Sandwich / Curd Sandwich



Yogurt veg sandwich / curd sandwich / dahi sandwich are easy to make, healthy and filling vegetarian sandwich. Sandwiches are my favourite food and I make it often at home for breakfast or lunch or dinner. I love experimenting sandwiches with lot of vegetables. Use any vegetables or bread of your choice for this sandwich. Here I used European style bread which I got from Trader joes. This is a great vegetarian sandwich for kids lunch box or to pack for picnic. You can find lot of sandwich ideas like on my blog like cucumber tomato sandwich, guacamole alfaalfa sprouts sandwich, ricotta cheese sandwich, rajma aloo cutlet sandwich, mint chutney cucumber sandwich, mushroom, cucumber,tomato sandwich, almond

[butter jelly sandwich]

Yogurt Veg Sandwich / Curd Sandwich

4.0 from 1 reviews
Yogurt Veg Sandwich / Curd Sandwich



Save Print
Prep time
10 mins
Cook time
2 mins
Total time
12 mins

Yogurt veg sandwich / curd sandwich / dahi sandwich is a healthy, fresh, filling vegetarian sandwich. Great to pack for kids lunch box or picnic or get together.
Author: Gayathri Ramanan
Recipe type: sandwich
Cuisine: American
Serves: 2
Ingredients

- 2 German bread or any bread
- ¼ Cup of thick yogurt (curd)

- 2 Tbsp of carrots, finely chopped
- 2 Tbsp of cabbage, finely chopped
- 2 Tbsp of green capsicum (bell pepper), finely chopped
- 4 cherry tomatoes, chopped
- Salt and pepper to taste
- 2 Tsp of Honey

Instructions

1. Wash and chop all the vegetables(cabbage, carrots, tomato, capsicum)
2. In a bowl, mix vegetables, yogurt, salt, pepper and honey.
3. Toast the bread with ghee or butter or olive oil.
4. In a plate, place the bread, spread the yogurt-vegetable mixture on one bread.
5. Cover it with other bread.
6. Yogurt sandwich is ready to eat.
7. Serve it with tomato ketchup or soup.

Notes
Always use thick yogurt, otherwise sandwich will turn soggy.
Use any vegetables of your choice.
Use any bread preferably whole wheat bread .
Replace mayo instead of yogurt.



Tags: Yogurt Veg Sandwich, yogurt sandwich, yogurt sandwich recipe, Curd Sandwich, dahi sandwich recipe, sandwich ideas, vegetarian sandwich recipes, indian style sandwich recipe.

Whole Wheat Burger Buns Recipe (Homemade)



This is the best whole wheat burger buns recipe. These homemade hamburger buns were easy to make at home. I really enjoyed while making these buns at home, the whole house smells like bread factory. They turned out really great and they are healthy with the addition of whole wheat flour.. The buns browned nicely and are very soft, light and fluffy. I have made these several times. As my husband said big NO to store bought buns. By making hambuger buns at home, you can make quick breakfast like bun butter and jam or if you have frozen veggie patty or blackbean patty, you can make very fast dinner for your family..Also check my whole wheat bagels, whole wheat sandwich bread recipe, bread machine whole wheat bread recipe. Try this whole wheat burger buns recipe at home and enjoy



How to make whole wheat burger buns recipe (Homemade)

Homemade Whole Wheat Hamburger Buns Recipe



Save Print

Prep time
2 hours 30 mins
Cook time
20 mins
Total time
2 hours 50 mins

Whole Wheat burger buns recipe are very easy to make, healthy and are delicious in taste. You can make quick breakfast or dinner with homemade buns.

Author: Gayathri Ramanan
Recipe type: baking
Cuisine: American
Serves: 6

Ingredients

- 2 Cups of Whole Wheat Flour
- 1 Tsp of Instant Yeast
- ½ Cup of Warm Water(120F)
- ¼ Cup of Warm Milk(120 F)
- 1 Tsp of Flaxseed Powder
- 2 Tbsp of Vegetable Oil
- 1 Tbsp of Honey / Sugar
- ½ Tsp of Salt
- 1 Tbsp of Milk to brush
- Sesame Seeds

Instructions

1. In a mixing bowl, add yeast, milk, water, oil, honey and

salt, stir well. To that add wheat flour and flax seed powder, mix it well. Start kneading with hand until you get soft, smooth dough.
2. Place this dough in a oil greased bowl. Let the dough rise it for 1 and ½ hour or until it doubled.
3. Punch the dough and divide into equal pieces.
4. Shape each pieces into bun shape.
5. Place this on parchment paper lined baking sheets.
6. Let it rise for another 1 hour.
7. Preheat the oven to 375 F.
8. Brush the buns with milk and sprinkle some sesame seeds on top.
9. Bake it for 20 mins at 375 F or until golden brown.
10. Cool it on wiring rack.
11. Homemade whole wheat hamburger buns are ready.

Notes
store it in airtight container for 3 days.
If you don’t have instant yeast, use active dry yeast. For that, you need to dissolve in warm water for 5 minutes and then mix it with flour.
If you eat egg, add 1 egg instead of flax seed.
For garnish, you can use oats in place of sesame seeds.



Tags: whole wheat burger buns, burger buns recipe, homemade burger buns recipe, how to make hamburger buns at home, homemade whole wheat burger buns recipe, how to prepare whole wheat buns at home, bun recipe, wheat bun recipe, eggless baking.