Microwave Dry Fruit Cake Recipe / Eggless Cake Recipe



Woohooo…It has been “4 years” since I started foodybuddy and it has been an amazing experience …
I sincerely thank all my fellow bloggers, friends, foodies, casual visitors, family members and critiques as I progress in this virtual world of blogging …This certainly has enriched my life, added color and has certainly given me something useful to share back with the community . Besides sharing my recipes , I have also learnt a lot in cooking techniques and has enriched my knowledge in food photography and presentation skills …Finally it is certainly a feeling of joy and comfort

to learn that the recipes you share is appreciated by folks from the far corners of the world and I do want to thank my husband and my family for their constant support and appreciation …

Microwave Dry Fruit Cake Recipe / Eggless Cake Recipe is an easy, rich, eggless and no butter cake with lots of dry fruits in it. This eggless dry fruits cake can be made in less than few mins in microwave. Try this amazing 5 min cake, you will love it for sure.

Here are some eggless microwave cake recipes

1. Vanilla Strawberry Mug Cake / Eggless Microwave Cake Recipe
2. SINGLE SERVING EGGLESS CHOCOLATE CAKE | MICROWAVE NO BUTTER CHOCOLATE CAKE
3. Eggless chocolate mayo mug cake
4. Eggless Microwave Brownie

Microwave Dry Fruit Cake Recipe

Microwave Dry Fruit Cake Recipe / Eggless Cake Recipe



Save Print
Prep time
10 mins

Cook time
5 mins
Total time
15 mins

Microwave Dry Fruit Cake Recipe / Eggless Cake Recipe is a easy, yummy eggless cake can be made in less than few mins in microwave.
Author: Gayathri Ramanan
Recipe type: baking
Cuisine: American
Ingredients

- 1 Cup + 3 Tbsp of All Purpose Flour (Maida)
- 4 Tbsp of Cooking Oil
- ½ Tsp of Vanilla Essence
- 4 Tbsp of Honey
- ½ Cup of Sugar
- ½ Cup of Dried Fruits (Raisins, chopped dates, tutti frutti, dried cranberry)
- Few Chopped Almonds
- 2.5 Tbsp of Unsweetened Cocoa
- ½ Tsp of Baking Soda
- ½ Cup of Water
- Pinch of Salt

Instructions

1. In a microwave bowl, add water and microwave it for 1 min.
2. Add dry fruits to the boiled water and soak it for 5 mins.
3. In the bowl, add all the dry ingredients – all purpose flour (maida), cocoa, baking soda and salt. Mix everything well.
4. Add all the wet ingredients – oil, vanilla essence, honey, sugar to the soaked dry fruits mixture. Mix well till sugar dissolves.
5. To that bowl, add all the dry ingredients. Mix it really

well. Make sure the batter is thick.

6. Grease the microwave safe bowl with oil and now pour the batter. Microwave it for 5 minutes.
7. Allow it to cool completely. Keep the cake in fridge for 1 hour.
8. Remove, invert the cake and slice it and serve.

Notes

If you bake the cake for long time than it required. It will turn hard and chewy.

Always pour the batter to half of the bowl. Otherwise the cake will rise and come out while baking.

Make sure the sugar is dissolved completely before microwaving.



Eggless Chocolate Chips Muffins / Double Chocolate Muffins



Eggless Chocolate Chips Muffins / Double Chocolate Muffins is a super soft, moist in texture which are eggless, butterless and ridiculously delicious with choco chips on top. The key to make a perfect muffin is to add baking soda and baking powder which helps in puffy top while baking. Adding fats like oil makes the muffins moist and soft..I made this chocolate chips

muffins for my sister in law kids when they came here to US. Baking is really fun, adding a right ingredients with proper measurements and baking at correct temperature gives you a nice result.

Also take a look Eggless chocolate muffin recipe , Eggless Chocolate cake (vegan), Eggless chocolate mayo cake, Single serving microwave chocolate cake. Serve this chocolate chips muffins with coffee, this is a perfect way to start the day.

Eggless Chocolate Chips Muffins

Eggless Chocolate Chips Muffins / Double Chocolate Muffins



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

Eggless Chocolate Chips Muffins / Double Chocolate Muffins is a super delicious in taste. You can have it for breakfast or as snack.
Author: Gayathri Ramanan
Recipe type: baking
Cuisine: American
Serves: 6

Ingredients

- ½ Cup of Maida (All purpose flour)
- ¼ Cup of Whole Wheat Flour
- ½ Cup of Sugar
- 1 Tbsp of Cocoa Powder (Unsweetened)
- ½ Tsp of Baking Powder
- ¼ Tsp of Baking Soda
- Pinch of salt
- 2 Tbsp of Oil
- ½ Tbsp of White vinegar or apple cider vinegar
- ½ tsp of Vanilla Extract
- ½ Cup of Water
- ½ Cup of Chocolate Chips

Instructions

1. In a bowl, add both the flours, sugar, cocoa powder, baking powder, baking soda and salt. Mix all the dry ingredients.
2. In another bowl, mix all the wet ingredients – oil, vanilla, vinegar and water. Mix it well.
3. Now add the wet ingredients to the dry ingredients bowl. Whisk it well to avoid lumps. Don’t over mix it.
4. Now add chocolate chips to the batter and give a gentle mix with spatula.
5. Preheat the oven to 400 F.
6. Take a muffin tray, grease it with oil and spoon the batter into each muffin hole till ¾th. Top it with few more choco chips.
7. Bake it for 20-25 mins. Check by inserting a tooth prick in the center and if it comes out clean then your muffins are ready.
8. Allow the muffins to cool down in wire rack and store or enjoy it warm as breakfast or snack.

Notes
Once the batter is ready, don’t allow the batter to sit for long time.

If you don’t have chocolate chips, add nuts of your choice.
If you want you can double the recipe
Baking soda and baking powder are must. Don’t omit it.



[Easy Eggless Pancakes Recipe / How to make pancakes]



This easy eggless pancakes recipe are soft, spongy and fluffy can be made in less than 30 minutes. This homemade eggless pancakes are fast to make and it tasted delicious than store bought mix. You can add blueberries or any fruits to the batter before cooking. I already posted blueberry pancakes without eggs and eggless whole wheat zucchini pancakes in my blog. But this is a plain easy pancake recipe without eggs and with simple ingredients available at home. I love to eat weekend breakfast pancakes with maple syrup alone. Serve this pancakes with a dollop of butter on top and drizzle it with maple syrup.



Easy Eggless Pancakes Recipe

Easy Eggless Pancakes Recipe / How to make pancakes



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Prep time
10 mins
Cook time
20 mins
Total time
30 mins

Easy eggless pancakes recipe are soft, spongy and fluffy weekend breakfast dish can be made in less than 30 minutes. Kids will enjoy this homemade pancakes for sure.
Author: Gayathri Ramanan
Recipe type: Breakfast
Cuisine: American
Serves: 7
Ingredients

- ½ cup of whole wheat flour
- ¾ cup of all-purpose flour (maida)
- 1 Tablespoon baking powder
- 1 Tablespoon sugar
- 1□4 teaspoon salt
- 1 cup of milk
- 2 Tablespoons of vegetable oil
- 3-4 Tablespoons of water or as needed

Instructions

1. Mix together both the flours, baking powder, sugar and

salt in a mixing bowl.
2. Mix wet ingredients milk, oil and water in another bowl. Add it to the dry ingredients bowl. Stir well, make sure there are no lumps.
3. Heat a griddle (tawa), lightly wipe it with oil.
4. Pour about ¼ cup of batter onto the hot griddle.
5. Pancakes are ready to turn when tops are bubbly on top and the edges begin to appear dry. Take a broad spatula and turn the pancake to other side.
6. Transfer this to a serving plate. Serve it with butter and maple syrup.
7. Refrigerate leftovers within 2 hours.

Notes
Use iron griddle (dosa pan) to get nice golden pancakes.
You can also make pancakes using whole wheat flour alone but it requires more water and milk.
You can add vanilla essence or berries to the batter to make it more flavorful.
For vegan version, use almond milk.


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Pancakes without eggs