

Eggless Chocolate Mayo Mug cake with peanut butter frosting- My First Guest Post



Eggless Chocolate Mayo Mug cake with peanut butter frosting is a wonderful and yummy mug cake. It takes only 2 mins, very easy and quick to make cake recipe.. Personally I love

chocolate cakes, I already posted [eggless vegan chocolate cake](#) and [single serving no butter eggless chocolate cake](#) in my blog. Sometimes during nights I crave for sweets and this cake is my choice. This is my first guest post. When maha of mahalovelyhome invited me for guest post I said yes. she is a nice person and a great blogger living in Brazil with her husband and 2 kids. She got a amazing blog with tons of recipes. Please head over to her space too. Thanks Usha for giving me a wonderful opportunity to do a guest post in your space.

Eggless Chocolate Mayo Mug cake with peanut butter frosting-
My First Guest Post



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Prep time

5 mins

Cook time

2 mins

Total time

7 mins

Eggless Chocolate Mayo Mug cake with peanut butter frosting is a yummy, soft mug cake that can be done in 2 mins. You can have it for breakfast or in evening .

Author: Gayathri Ramanan

Recipe type: mug cake

Cuisine: American

Serves: 1

Ingredients

- $\frac{1}{4}$ Cup of Maida (All Purpose Flour)
- 1 Tbsp of Unsweetened Cocoa Powder
- 1 Tbsp of Eggless Mayonnaise
- 1 Tsp of Oil
- 3 Tbsp of Sugar
- 2 Tbsp of Water
- $\frac{1}{2}$ Tsp of Baking Powder
- Pinch of Salt

Instructions

1. In a bowl, whisk together the mayonnaise, oil and sugar with a fork.
2. Stir in the water and vanilla.
3. Add cocoa powder, flour, salt and baking powder.
4. Beat the batter until smooth.
5. Microwave the cake for 2 mins until risen and firm. Stop after 1 min for a sec, give a pause, then again microwave it for 1 min.
6. Hot, yummy Eggless Chocolate mayo mug cake.
7. Top it with peanut butter and decorate it with choco chips.



Bakery Style Thengai Bun

Recipe / How to make Coconut Bun



Coconut Bun (Bakery Style)

Time is flying, I can't believe that my blog FoodyBuddy (My best friend) turned 3 today...Happy Birthday FoodyBuddy ☐ ☐ ☐

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 in 3 years of blogging, I have also learnt a lot in cooking techniques, learned many cuisines and I am trying to improve my food photography and presentation skills too ☺ Finally it is certainly a feeling of joy and satisfaction 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, my parents and my brother for their constant support and appreciation ...In this 3 years of blogging, am almost nearing to 500th post, won prizes and I want to thank [kumudham Snegithi](#) and [Deccan chronicle](#) for featuring my recipes this year.. Thank you everyone ☺

To enjoy this beautiful day I have posted Bakery style Thengai bun recipe / Coconut bun which is a Indian delicacy that I got introduced to as I grew up in southern India (Coimbatore). This bun is one of my favourite recipes close to my heart and it evokes nostalgic feelings of eating coconut bun in late evenings as dusk sets in . The aroma of coconut bun hot from the bakery makes my mouth salivate and eating fresh, hot bun filled with coconut flakes, sugar, tutti frutti and nuts takes one immediately to a happy place that I still cherish. Coconut bun goes well with tea (black or green) and I just want to share this recipe with everyone as it is very simple to make and also delicious.

Thengai Bun (bakery style)



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Recipe Source: Amuthiskitchen

How to make Bakery style Thengai bun Recipe / Coconut bun picture tutorial



Bakery Style Thengai Bun Recipe / How to make Thengai Bun



Coconut Bun (Bakery Style)

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Prep time
1 hour 30 mins

Cook time

25 mins

Total time

1 hour 55 mins

Bakery Style Thengai Bun Recipe / Coconut Bun / Dilkush is

Author: Gayathri Ramanan

Recipe type: baking

Cuisine: Indian

Serves: 6

Ingredients

- 1 Cup of All Purpose Flour (maida)
- $\frac{1}{4}$ Cup of Whole Wheat Flour
- 5 Tsp of Sugar
- 1 Tsp of Instant Yeast (see notes)
- $\frac{1}{2}$ Cup of Warm Milk (see notes)
- 2 Tbsp of Water
- 3 Tsp of Oil
- 2 Tsp of Butter / Ghee
- Pinch of Baking Powder
- For Filling
- $\frac{1}{2}$ Cup of Sweetened Coconut Flakes (see notes)
- 7 Tsp of Sugar
- $\frac{1}{2}$ Cup of Tutti Frutti (see notes)
- 10 Roasted Cashews
- 2 Pinches of Cardamom Powder
- 3 Tsp of Ghee / Butter

Instructions

1. In a bowl, add all purpose flour, wheat flour, sugar, oil, instant yeast and baking powder. Mix well with a fork.
2. Add warm milk, water and butter. Mix well and start kneading to form sticky dough.
3. Cover the bowl with a towel and allow it to raise for 45 mins.
4. For the stuffing, take a bowl, add coconut flakes,

sugar, tutti frutti, cashews, cardamom powder and ghee. Mix everything well. Your stuffing is ready.

5. Now divide the dough into two equal parts.
6. Grease the baking pan with ghee (clarified butter), roll / pat the one part of the dough into 8" circle and place it into baking pan.
7. Spread the stuffing evenly throughout the dough.
8. Roll the other part of the dough into 8" circle and cover the stuffing. Seal the edges completely.
9. Allow this for second rise for 30 mins. Meanwhile preheat the oven to 375 F.
10. After 30 mins, brush the dough with ghee (butter) and bake it for 25 mins until the crust turns golden brown.
11. After you take out the bun from the oven, brush it with ghee and cool it for few mins.
12. Cut into desired slices and enjoy.
13. Hot, yummy coconut bun is ready to serve with tea.

Notes

Here I used sweetened coconut flakes. If you don't have that. Use regular grated coconut, toast it in a medium flame and add extra sugar.

I used roasted cashews. If it is not available for you. Roast the cashews in ghee and add it to the stuffing.

I used instant yeast, if you don't have that. You can use any kind of yeast but proofing of yeast is must so add the yeast in warm milk for 5 mins and then add it to the flour.

Tutti frutti adds crunchy taste. If it is not available for you. Add lot of nuts and raisins.

Always add warm milk. Raw milk might kill the yeast.

Do not skip cardamom, as it adds nice flavor to the stuffing.

Dilkush Bun



Tags: [thengai bun](#), [thengai bun recipe](#), [bakery style thengai bun recipe](#), [coconut stuffed bun](#), [dilkush bun recipe](#), [coconut stuffed tutti frutti bun](#), [how to make thengai bun at home](#), [how to make coconut bun](#), [coconut stuffed bun](#), [prepare thengai bun](#), [eggless thengai bun](#), [eggless coconut bun](#), [eggless baking](#), [bun recipe](#), [thengai bun seivadhupadi](#), [thengai bun bakery style](#), [coconut bun bakery style](#)

[The Best Eggless Pineapple](#)

Upside Down Cake Recipe



This is my long time wish to bake the best Eggless pineapple upside down cake recipe. Actually my friend birthday was last month, I know she loves pineapple so I baked this cake for her birthday. We invited her to our house and surprised her with this cake and gifts. She was so happy and excited, after she tasted the cake she said OMG, the cake was so good and delicious. I was on cloud nine. This pineapple cake is very simple to make, they are so soft and sweet, pineapple slices adds a nice texture, rich taste from butter and sweetness from condensed milk, so when you bite the cake, it just melts in

your mouth. If you are a pineapple lover, you should try this cake. This pineapple upside down cake is perfect for any special occasion.

I am not a big fan of Maraschino cherry. If you like, you can use that otherwise use any kind of cherries as per your taste.

I took this video with one hand on camera and my other hand was cooking..So sorry if the video was not clear.

How to make Eggless Pineapple upside down cake

Ingredients for Eggless Pineapple Upside Down Cake Recipe

Recipe Source: [4thsensecooking](#)

Preparation Time : 25 mins Cooking Time : 40 mins Serves: 1 cake

- Pineapple Slices
- Cherries

For Caramel

- 4 Tbsp of Brown Sugar
- 2 Tbsp of Butter
- 1 Tbsp of Water

For Cake

- 1 Cup of All Purpose Flour
- 1/2 Tsp of Baking Soda
- 1 Tsp of Baking Powder
- 6 Tbsp of Butter
- 200 ml of Condensed Milk

- 50 ml of Water
- 100 ml of Milk
- Few Pineapple pieces

Method for Pineapple Upside Down Cake Recipe

Caramel Preparation :

- Heat the pan, add brown sugar and butter. Mix well until sugar caramelizes. Stir it constantly until you get golden brown syrup.
- Pour the syrup into a baking pan.
- Drain the pineapple from the can and place it on top of the caramel. Arrange the cherries in between the pineapple slices.

To make pineapple cake

- Preheat the oven to 350 F (180 C)
- In a mixing bowl, add butter and condensed milk, beat well until smooth. To that add maida (APF), chopped pineapple, baking soda, baking powder, milk and water, stir well without any lumps.
- Gently pour the batter over the pineapple slices.
- Bake it for 35-40 mins. Check with tooth prick by inserting in the center. The cake is done if toothprick comes out clean.
- Invert the cake onto your serving plate and allow it to cool before slicing.
- Hot, yummy pineapple upside down cake is ready to serve.

Tips

- Don't over bake the cake, not more than 40 mins.
- Don't allow the cake in the baking pan not more than 15 mins, otherwise the caramel turns hard again.
- You can use any cherry variety. Here I don't get the

variety of cherry that we get in Indian bakery shop.

- You can limit the no of cherries, if you don't like the taste.



Tags: [the best eggless pineapple upside down cake recipe](#), [eggless pineapple cake recipe](#), [eggless cake with condensed milk](#), [cake recipe with milk maid](#), [pineapple cake recipe](#), [eggless pineapple cake with condensed milk](#), [cake recipe](#), [easy pineapple cake](#), [upside down cake recipe](#), [eggless baking](#)