

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



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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
- $\frac{1}{2}$ Tsp of Vanilla Essence
- 4 Tbsp of Honey
- $\frac{1}{2}$ Cup of Sugar
- $\frac{1}{2}$ Cup of Dried Fruits (Raisins, chopped dates, tutti frutti, dried cranberry)
- Few Chopped Almonds
- 2.5 Tbsp of Unsweetened Cocoa
- $\frac{1}{2}$ Tsp of Baking Soda
- $\frac{1}{2}$ 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



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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

- $\frac{1}{2}$ Cup of Maida (All purpose flour)
- $\frac{1}{4}$ Cup of Whole Wheat Flour
- $\frac{1}{2}$ Cup of Sugar
- 1 Tbsp of Cocoa Powder (Unsweetened)
- $\frac{1}{2}$ Tsp of Baking Powder
- $\frac{1}{4}$ Tsp of Baking Soda
- Pinch of salt
- 2 Tbsp of Oil
- $\frac{1}{2}$ Tbsp of White vinegar or apple cider vinegar
- $\frac{1}{2}$ tsp of Vanilla Extract
- $\frac{1}{2}$ Cup of Water
- $\frac{1}{2}$ 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 $\frac{3}{4}$ th. 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.

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**Chocolate Chips
Muffin**

**[Vegetable Puffs Recipe with
Frozen Puff Pastry](#)**



I made this vegetable puffs recipe with frozen puff pastry which I bought few weeks back from Walmart. During school days, every thursday my mom used to buy hot veg puffs from nearby bakery, I liked it very much and during college days, me and my friends always order veg puffs from our college canteen and we chit-chat, laugh and have it with hot chai (tea) those brings back nostalgic memories .

So this is my all time favourite snack and I tried puff yesterday at home, it came out super yummy and crispy. I had it with tomato ketchup and green tea. Using Pepperridge farm puff pastry sheets, you can make lot of recipes (sweet or savory version) just by changing the stuffing, also you can make turn overs, sweet pies and tarts. For stuffing, that's your wish use any kind of vegetables like potato-carrots-peas or eggs or chicken or paneer. You can make this veg puffs as appetizer for parties or potluck.

How to make vegetable puffs recipe with frozen puff pastry



5.0 from 1 reviews

Vegetable Puffs (Veg Puffs) with pastry sheets



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Prep time

45 mins

Cook time

20 mins

Total time

1 hour 5 mins

Vegetable Puffs (Veg Puffs) with frozen pastry sheets is a crispy, yummy vegetable filling evening snack. They are great appetizer and a perfect evening snack with tea.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 3

Ingredients

- 1 Frozen Puff Pastry sheets (Thawed)
- For Filling
- 1 Tbsp of Vegetable Oil
- 1 Tsp of Cumin
- 1 Yellow Onion, Chopped
- 1 Tsp of Ginger Garlic Paste
- 1 Cup of Mixed Vegetables (carrot, peas, mushroom)
- 1 Tsp of Coriander Powder
- 1 Tsp of Red Chilly Powder
- $\frac{1}{4}$ Tsp of Turmeric Powder
- $\frac{1}{2}$ Tsp of Garam Masala
- $\frac{1}{4}$ Tsp of Fennel Powder
- Pinch of Chaat Masala
- Salt to taste
- 1 Tsp of Lemon Juice (optional)
- Few Coriander Leaves, chopped
- 1 Tbsp of Butter (to coat the top of the puffs)

Instructions

1. Take the pastry sheets from the freezer, just take one sheet. Normally it takes 45 mins to thaw the pastry sheets. So keep it outside.
2. Chop all the veggies and onion. Make ginger garlic paste in mixie.
3. Heat a pan with oil, when it is hot, add cumin after it

sizzles, add onion fry till golden brown.

4. Add ginger garlic paste, fry until raw smell vanishes. Add all the veggies, fry for a min.
5. Add all the masala powders (turmeric powder, coriander powder, red chilly powder, garam masala, fennel powder, chaat masala, salt), fry well with veggies for a min. Sprinkle some water, cover and cook it for 10-12 mins until veggies turns soft.
6. Finally add coriander leaves and lemon juice, mix well. Filling is ready, let it cool down for 5 mins.
7. Meanwhile preheat the oven to 400 F.
8. Place the sheets in a well floured surface, roll it evenly on both sides with a rolling pin. Cut the sheet into three equal parts with knife. Refer the picture.
9. Place 2 tbsp of veg filling , fold it and seal it with water. Press all the sides with fork finally.
10. Now they are ready to bake for 20 mins.
11. Piping hot puffs are out from the oven.
12. Brush the puffs with butter or ghee.
13. Serve with tomato ketchup and tea.

Notes

Using puff pastry, you can make lot of recipes (sweet or savory version)

For stuffing, your wish use any kind of vegetables like potato-carrots-peas or eggs or chicken or paneer.

Instead of lemon juice, you can add amchur (dry mango) powder.

To brush the puff, use oil or butter or ghee or egg white.

Add crushed nuts along with veggies for rich taste.



Vegetable Puffs

Tags: [vegetable puffs \(veg puffs\) with frozen puff pastry](#), [veg puffs recipe](#), [vegetable puffs recipe](#), [how to make puffs at home](#), [vegetable puff recipe](#), [homemade veg puffs recipe](#), [how to prepare veg puffs recipe](#), [Indian veg puff recipe](#).