

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**

[Quinoa Green Moong Cutlet
Recipe / Quinoa Patties](#)



This quinoa green moong cutlet recipe / Quinoa patties / Green moong tikki is an innovative guilt free snack from my kitchen. I have some quinoa bags in my pantry so I thought of trying to make my own variation of quinoa patties along with green gram for binding, it came out so good. Quinoa and green moong dal, both are in super food list and they are rich in protein and good for weight loss. Even vegan can have it.

Quinoa cutlet is a healthy and nutritional rich snack. I wanted to make it with Indian twist. So I added some Indian spices to rich the flavor of the cutlet. You can add mashed potato or sweet potato to the cutlet for binding. But in this quinoa green moong cutlet recipe, I used [green gram](#) for binding. You can have it in burgers or sandwiches. I had it

with frankie roll. I will post the recipe soon.

Check cutlet recipes in my blog

1. [Rajma Aloo Cutlet](#)
2. [Easy Oats cutlet recipe \(oats tikki\)](#)

Preparation are very simple and the cutlets are great in texture and taste. You can have it as such for breakfast and it tastes great with [green chutney](#) or tomato ketchup. Your family will simply love it. Do try it out in your kitchen. Please do give your feedback in the comments below.

Check other Quinoa recipes in my blog

1. [Quinoa Dosa](#)
2. [Quinoa Kuzhi Paniyaram](#)
3. [Quinoa Pesarattu](#)
4. [Quinoa Vegetable Biryani](#)

Quinoa Green Moong Cutlet Recipe

Quinoa Green Moong Cutlet Recipe / Quinoa Patties



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Prep time

3 hours 15 mins

Cook time

20 mins

Total time

3 hours 35 mins

Quinoa Green Moong Cutlet Recipe / Quinoa Patties is an innovative guilt free snack, rich in protein and good for weight loss. It tastes great in sandwiches, burger and frankie. It goes well with tomato ketchup.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 5

Ingredients

- $\frac{1}{2}$ Cup of Green gram dal
- 3 Tbsp of Quinoa
- 2 Tsp of Coriander powder
- $\frac{1}{2}$ Tsp of Turmeric powder
- $\frac{1}{4}$ Tsp of Cumin powder
- $\frac{1}{4}$ Tsp of Chat masala
- 1 Tsp of Red chilly powder
- $\frac{1}{4}$ Tsp of Garlic powder
- 1 Tbsp of Rice flour
- 2 Tbsp of Fried Onions
- 1 Tsp of Lemon Juice
- Dash of Pepper
- Salt to taste
- Few Coriander Leaves, Chopped
- Oil for shallow frying

Instructions

1. Soak the green moong dal for 3 hours or overnight. Wash it for 3 times.
2. In a pressure cooker, add 1 cup of water, salt and cook both green gram and quinoa for 5 whistles or until it

turns soft..(If excess of water, drain it and make soup out of it)

3. Transfer the dal and quinoa to a wide bowl, mash it well roughly..
4. Now add coriander powder, turmeric powder, red chilly powder, chat masala, cumin powder, coriander leaves, fried onions, garlic powder, lemon juice, salt, pepper and rice flour. Mix really well to form a dough. DO NOT ADD WATER.
5. Make a cylindrical shaped cutlets and slightly flatten it between your palms. Arrange everything in a separate plate.
6. Heat a griddle or tawa, add a tsp of oil and place the cutlets. drizzle oil on them and roast them on medium heat until they are crisp and browned on both sides. Continue the same process with the remaining cutlets.
7. Serve the cutlet with tomato ketchup or green chutney.

Notes

You can add any veggies like carrot / beets / potato / peas to enhance the nutrition of the cutlet.

Adding lot of veggies might also make the cutlet soggy.

Change the shape of the cutlet to your kids preference.

You can also deep fry it for rich taste.

Dip it in bread crumbs before frying for crispy taste.

No garlic powder in your house, use some chopped garlic to it.

Add fresh chopped onions, instead of fried onions.

Adding rice flour for binding.

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[Fried Palkova Modak Recipe /
Fried Mothagam](#)



FRIED PALKOVA MODAK

Usually modak is made with rice flour and it is steamed. Here in fried palkova modak recipe it is deep fried, made with maida for outer covering and palkova for inner filling. The semolina we add here make the modak super crispy. This is my mom modak recipe and she tried the fried modak with coconut jaggery filling. I thought this kozhukattai recipe was quick to make when compared to the [regular kozhukattai](#).

Recently I tried my hands on Fried Modagam but I want to try it with something different filling so I used **palkova** for inner filling, I was little nervous that the filling would come out and spoil the oil. But it came out nice and it was awesome in taste. You can use any filling that's your choice, either coconut jaggery filling or dal jaggery filling.

If in case you are in short of time or don't have any moulds, you don't want to skip making prasad for ganesh chaturthi

right, so try this super quick fried modak, you will love it ☐

If you are looking for more [ganesh chaturthi recipes](#) then do check –

1. [Thengai Poorna Kozhukattai](#)
2. [Ellu Kozhukattai](#)
3. [Aval Kara Kozhukattai](#)
4. [Aval Sweet Kozhukattai](#)
5. [Sprouted Green Gram Kozhukattai](#)
6. [Peanut Coconut Kozhukattai](#)
7. [Paal Kozhukattai](#)
8. [Sigappu Arisi \(Red Rice\) Spicy Kozhukattai](#)
9. [Sigappu Arisi \(Red Rice\) Sweet Kozhukattai](#)

Modak Recipes

1. [Chocolate Coconut Modak](#)
2. [Pancha Khadya Modak](#)

Fried Paalkova Modak Recipe / Fried Mothagam



Fried Palkova Modak Recipe / Fried Mothagam



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Prep time

25 mins

Cook time

30 mins

Total time

55 mins

Fried palkova modak recipe / Fried Mothagam is a quick to make and easy modak compared to regular kozhukattai. If you are in short of time then try this fried modak recipe

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 11

Ingredients

- $\frac{1}{4}$ Cup of Maida (All purpose flour)
- $\frac{1}{4}$ Cup of Semolina (Sooji)
- 1 Tsp of Oil
- Salt to taste
- Water as needed
- Oil to deep fry
- One small packet of palkova (store bought)

Instructions

1. In a bowl, add maida, sooji, salt and oil. Mix it well.
2. Add water slowly little by little and knead it to a stiff dough. Let it rest for 15 minutes.
3. Then knead it again by using all your stamina and make small balls out of it.
4. Take a ball and roll it like thin chapathi using rolling pin. Take a spoonful of palkova and place it in the center.
5. Start pinching the edges like shown in the above picture.
6. Finally bring all the edges to the center and seal it.
7. Repeat the same process for the rest of the balls.
8. Heat the pan with oil, once it is hot, keep it in a medium flame. Fry the modak until it turns golden brown. Drain it in a paper towel and serve.

Notes

Fried modak stays crisp and good for few days.

Make sure you seal the modak correctly, otherwise it will open and spoil the oil.

You can also use whole wheat flour or 50-50 maida and wheat flour.

It takes little more time to cook so that it cook on inside.. So cook in a medium low flame.

If you cook the modak for more time than needed, it will turn hard.

you can also fry it in ghee, to get super tasty modak.



FRIED PALKOVA MODAK