Vanilla Strawberry Mug Cake / Eggless Microwave Cake Recipe



Guess what ? you can make this vanilla mug cake in 2 minutes in microwave. Now days, I am big fan of cake in mug recipes. Sometimes, I crave for dessert, that time I prepare this mug cake with available ingredients in pantry. This eggless instant vanilla strawberry mug cake are so simple and quick to make cake recipe, they are so soft, moist and yummy. With a slight variation, you can make chocolate mug cake, by adding

1/4 tsp of cocoa to the batter. If you want vanilla mug cake, just avoid strawberries. Try this vanilla strawberry mug cake and surprise your loved one with this instant cake. Serve it with ice cream or cream cheese on top.

Also check my other cake recipes

1. Vegan Eggless Chocolate cake
2. SINGLE SERVING EGGLESS CHOCOLATE CAKE
3. Eggless Dates Walnut Cake Recipe
4. Eggless Vanilla Sponge Cake Using Yogurt
5. How to make Eggless Vanilla Strawberry Mug Cake / Microwave Eggless Cake Recipe

Ingredients for Vanilla Strawberry Mug Cake

Preparation Time : 5 mins Cooking Time: 2 mins Serves:1

• 1/4 Cup of Maida (All Purpose Flour)
• 2 Tbsp of Powdered Sugar
• Pinch of Salt
• 1/4 Tsp of Baking Powder
• Pinch of Baking Soda
• 1 Tbsp of Butter or Oil
• 4 Tbsp of Milk
• 1/4 Tsp of Vanilla Extract
• 2 Strawberries, Diced

Method for Vanilla Strawberry Mug Cake

• Add all the dry ingredients together in a bowl.
• In another bowl, add milk, oil and butter, mix well.
• Mix both dry ingredients and wet ingredients, gently fold in the strawberries and pour this mixture to a mug.
• Microwave it for 2 mins. If the cake is not completely cooked, bake for 15 seconds intervals until it is done.
• The cake will rise to the top of the mug and will come down later.
• Allow it to cool and enjoy yummy and soft vanilla strawberry mug cake.

Tips

• Microwave cooking time varies, so I suggest you to stand in front of microwave the entire time.
• If you want chocolate mug cake, just add 1/4 tsp of cocoa to the batter.
• If you want vanilla mug cake, just avoid strawberries.



Tags: vanilla strawberry mug cake, vanilla mug cake recipe, eggless vanilla mug cake recipe, eggless mug cake recipe, eggless strawberry mug cake, mug cake recipes, eggless cake in microwave, microwave mug cake recipes, microwave cake recipe, no chocolaty mug cake. how to make vanilla mug cake, prepare eggless mug cake, 2 mins mug cake.

Vegan Eggless Chocolate Cake Recipe With Chocolate Peanut Butter Frosting



Are you guys in the mood to bake some tasty, yet healthy chocolate cake…. I made this cake for my husband's birthday, already I have posted **single serving eggless**

chocolate cake recipe. This is again No Butter No Egg Vegan Cake Recipe and it turned out really good without using a tons of butter and other unhealthy fats , this cake was really moist inside and the taste was rich and complex..Here I have frosted the cake with chocolate peanut butter frosting. This cake is good for any occasion.

" How to Make Moist and Soft Eggless Cake Recipe Using No Butter"



Recipe Source : The Peaceful Palate Cookbook

Ingredients:

Chocolate Cake

1.5 All Purpose Flour
1 Cup of White Sugar
1/2 Tsp of Salt
1 Tsp of Baking Soda
1/4 Cup Unsweetened Cocoa Powder
1 and 1/2 Tsp of Vanilla Extract
1/3 Cup of Canola Oil or any Vegetable oil
1 Tbsp of Apple Cider Vinegar or White Distilled Vinegar
1 Cup of Water

Chocolate Peanut Butter Frosting

1/4 Cup of Natural Peanut Butter
1/8 Cup of Unsweetened Cocoa Powder
1/4 Cup or more of Non Diary Milk (Soy Milk or Almond Milk)
1 Cup of Powdered Sugar
Pinch of Salt
1/2 Tsp of Vanilla Extract

To Garnish

Hersheys Chocolate Shavings
3 Cherries
8 Roasted Almonds



Method

- Preheat the oven to 350 degree F (180 degree C).

For The Cake

- Lightly grease the 9 Inch baking pan with oil.
- In a mixing bowl, add the flour, sugar, salt, baking soda and cocoa powder, mix well with a fork until thoroughly combined.
- Create a well in the center of the dry ingredients and add the vanilla extact, oil,vinegar and water. mix until just combined.
- Pour this into the greased baking pan and bake it in the

preheated oven for 30 mins, until a tooth prick inserted into center comes out clean.

- Cool on a wire rack. To remove the cake from the pan, run a sharp knife around the inside of the pan to loosen the cake. Cool completely before frosting.

For the Frosting

- In a bowl, combine together the peanut butter and cocoa. Add the milk and whisk it. Add the powdered sugar, salt and vanilla, mix well. Add a little more milk at a time to get spreading consistency.

Storing

- Store the cake in an airtight container for 2-3 days outside or in the refrigerator.

Tips

- The recipe calls for 3/4 cup of sugar, but I felt it needs little more sugar. So I gave 1 cup of sugar in the ingredient list.
- You can also bake it muffin pan or bundt cake pan.
- If you don’t want vegan version, add 1/2 cup of water and 1/2 cup of milk.
- You can frost the cake, with any frosting of your choice like butter cream frosting or cashew cream or cream cheese frosting.



Tags : chocolatecake recipe, cake recipe, vegan chocolate cake recipe, eggless chocolate cake, eggless cake, how to make eggless cake without butter, no egg no butter cake recipe, no egg cake recipe, no butter cake recipe, soft and moist chocolate cake recipe

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SAVORY SEMOLINA CAKE RECIPE | EGGLESS CAKE | INDIAN SNACK CAKE



When I was looking for some healthy and eggless cake recipe,I saw this recipe in Anjum Anand show in BBC. But I slightly altered that recipe to my taste buds. This semolina cake is very simple to make with household ingredients, just combine all the veggies, spices, semolina and yogurt in a bowl, transfer it to a baking pan and finally bake it in an oven. Addition of yogurt makes the cake moist and tasty. On

every bite, sesame seeds gives a nice crunchy taste. You can have this cake either for sunday breakfast or as evening snack with tea or coffee. This cake is super moist on inside and crusty on outside. Try this eggless no butter cake in your home. Even diabetic people can enjoy this snack cake.

Ingredients

1 Cup of Rava (Semolina)
1 Cup of Thick Curd (Yogurt)
2 Tbsp of Water
1 Medium Size Carrot, Grated
5 Green Beans, Finely Chopped
3 Tbsp of Green Peas
1 Inch of Ginger, Grated
2 Green Chilies, Finely Chopped
1/2 Tsp of Turmeric Powder
1/2 Tsp of Red Chilly Powder
1/2 Tsp of Baking Soda
1-2 Tsp of Sesame Seeds
1 Tsp of Mustard Seeds
1/2 Tsp of Whole Cumin
1 Sprig of Curry Leaves
3 Tbsp of Oil (Vegetable or Canola Oil)
Salt to taste

Yield : 1 Loaf

Method

- Wash and chop the beans and green chilly into fine pieces, grate the carrot and ginger. Keep this aside.
- In a mixing bowl, add semolina, carrot, beans,green peas, green chilly, turmeric powder, red chilly powder, grated ginger, water and thick curd(yogurt), mix well with a spoon. Now the batter should be thick.

- Preheat the oven to 350 degree F(180 degree C)
- Heat a pan with oil, when it is hot, add mustard seeds and cumin, after it splutters, add curry leaves. Transfer the tempering to a batter, give a quick stir. Finally add baking soda to the batter and mix it.
- Grease the loaf pan with oil and pour the batter to the baking pan, sprinkle the sesame seeds on the top and bake it for 30-35 mins. Insert the tooth prick/skewer in the center of the cake, if it comes out clean, the cake is ready.
- Remove the baking pan from the oven, let it cool down for 5 mins and then slice it and serve hot with tomato ketchup.



Tips

- You can also make this cake in a pressure cooker by having sand at the bottom.

- You can add chopped onion to the batter, if you want.
- Here I used roasted rava (sooji/semolina) to make this cake.
- You can use any vegetables like capsicum, beetroot or cabbage.
- Always add baking soda at the end, that is before pouring the batter to the baking pan. It helps the cake to rise.
- Topping with sesame seeds gives a nice taste and also gives beauty to the cake.
- Always use fresh curd which makes the cake tasty and moist.

Health Benefits of Semolina/ Rava

- Good source of protein and vitamin B and E
- Semolina is made from durum wheat, so it is digested slowly. This helps you feel full longer and prevents you from overeating.
- Semolina improves kidney function, thanks to its potassium content.
- Adding vegetables to savory semolina cake and make a power-packed nutrients, as well as delicious meal.


foody-buddy.blog$pot.com
Savory Semolina Cake