

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.



MASAL VADAI RECIPE / KADALAI

PARUPPU VADAI / AAMA VADAI



Masal Vadai / Masala vadai / paruppu vadai / aama vadai is a popular South Indian addictive snack. In south Indian homes, during festival occasions, they make either [urad dal vada](#) or paruppu vadai. To make this masal vadai, you need channa dal and other ingredients like fennel seeds, ginger, garlic, onion and coriander leaves . I am not a big fan for this vadai, but I like it so once in a while I make it at home. Two yrs back in my in-laws house, they had a cook, she makes the best tea kadai style masala vadai for [mor kulambu](#). I would say it was a tastiest vadai I ever tasted in my life. Next time, when I meet her, I should get a recipe from her. Also I love the masala vadai in Kovai Express train, which runs from chennai

to coimbatore. When the vendor sells vadai and cross our seats, the aroma itself makes us hungry. We often travel in that train, when ever we travel, my father buy that vadai for us, it will be palm size, big vadai with lots of onions, both my parents love that paruppu vadai. We usually we don't eat snacks from outside but this is an exception. This aama vadai goes well with evening tea or as side dish for any variety rice like [lemon rice](#) or [tamarind rice](#) or [tomato rice](#) or [curd rice](#). If you got leftover vadai, you can make an another fabulous dish called [vada curry](#) which I have posted in my blog, check that for recipe. It goes well with [idly](#) or [dosa](#).

How to make Masal vadai recipe/ Paruppu vadai / Aama Vadai

5.0 from 1 reviews

MASAL VADAI RECIPE / KADALAI PARUPPU VADAI / AAMA VADAI



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Prep time

3 hours 10 mins

Cook time

30 mins

Total time

3 hours 40 mins

Masal Vadai / Masala vadai / paruppu vadai / aama vadai is a

popular South Indian delicious snack. This aama vadai goes well with evening tea or as side dish for any variety rice like lemon rice or tamarind rice or tomato rice or curd rice.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 7

Ingredients

- $\frac{1}{3}$ Cup of Channa Dal (Bengal gram / Kadalai paruppu)
- $\frac{1}{2}$ Inch of Ginger
- 2 Garlic cloves
- 2 Red Chilly
- 8 Small Onions, Finally Chopped
- $\frac{1}{2}$ Tsp of Fennel Seeds
- $\frac{1}{4}$ Tsp of Asafoetida
- $\frac{1}{2}$ Tbsp of Rice Flour
- Few Coriander Leaves
- Few Curry Leaves
- Salt to taste

Instructions

1. Soak the channa dal for 3 hrs, wash it twice in tap water and keep it aside.
2. In a mixie jar (blender), add all the channa dal (Leave 1 tbsp of Channa dal in a bowl), ginger, garlic, red chili and salt. Grind this coarsely, sprinkle very little water, make sure it should be thick. Transfer the mixture to a bowl, add that whole 1 tbsp of channa dal, chopped onion, fennel seeds, asafoetida, rice flour, salt, coriander leaves and curry leaves. Mix everything together, do not add water. The batter should be thick and crumbly.
3. Heat oil in a pan to deep fry.
4. Keep a bowl with water, wet your hands and make a lemon sized balls out of the mixture and keep the ball in your palm of your left hand and flatten it with your right hand.

5. When the oil is hot, add the vadai, fry it in a medium flame on both sides until it turns golden brown colour. Drain it in a paper towel.
6. Hot, yummy paruppu vadai is ready to eat with tea.

Notes

If you are a spicy lover, add lot of green chilly in place of red chilly.

Rice flour is added for binding.

Adding ginger, asafoetida and fennel seeds is for easy digestion.

If your vada batter is dry, sprinkle little water.

If your batter is wet, add little more rice flour.

Always cook in a medium flame. If you cook in high flame, the inner part won'tt get cooked and it tastes raw.

If you have mint, you can add that too.

You can also make vadai with big onions.

Masal Vadai



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Tags: [masal vadai](#), [masala vadai](#), [kadalai paruppu vadai](#), [aama vadai](#), [paruppu vadai recipe](#), [how to make masala vadai](#), [masala vadai recipe](#), [prepare masala vadai at home](#), [masal vadai recipe](#), [tea kadal style masala vadai recipe](#), [masala vadai in tamil](#), [easy vadai recipes](#), [south indian snack](#), [evening snack](#), [kids recipe.](#), [diwali recipes](#)

Easy Peanut Ladoo Recipe / Peanut Jaggery Laddu



coconut laddo is a healthy delish that can be made very quickly with just 5 ingredients. You can make this laddo for kids as after school snacks or during festival occasions like diwali or any occasions. I used dry roasted peanuts, if you have raw peanuts, dry roast it before making laddo. Every bite of laddo is very soft and scrumptious. My husband loves peanuts, so I made it for him. In this laddo, jaggery adds a sweet note, cardamom for flavor, coconut and ghee for taste. Even a diabetic people can eat this laddo in moderation as peanut are low in glycemic index. Foods with low glycemic index do not trigger a spike in blood glucose. Try this easy laddo for diwali and let me know friends how it turned out for you.

Check my other laddo recipes

1. [Rava laddo](#)
2. [Sesame laddo](#)
3. [Ragi Almond Laddo](#)
4. [Aval Laddo / Poha Laddo](#)



How to make easy peanut laddoo recipe

5.0 from 1 reviews

Easy Peanut Laddoo Recipe / Peanut Jaggery Laddu



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Prep time

5 mins

Cook time

2 mins

Total time

7 mins

Easy Peanut Ladoo Recipe / Peanut Jaggery Laddu is a healthy delish that can be made very quickly with just 5 ingredients. You can make this laddo for snacks for kids or festival occasions like diwali.

Author: Gayathri Ramanan

Recipe type: sweets

Cuisine: Indian

Serves: 6

Ingredients

- $\frac{1}{2}$ Cup of Peanut (Dry Roasted)
- $\frac{1}{4}$ Cup of Coconut (Frozen)
- $\frac{1}{4}$ Cup + 2 Tbsp of Jaggery
- 2 Green Cardamom, Crushed
- Pinch of Salt
- 1 Tsp of Ghee

Instructions

1. In a mixie jar, add all the ingredients except ghee and grind everything together..
2. Heat a pan with little ghee, add the ground mixture, saute it for a 2 mins in a medium low flame and turn it off. Allow it cool for few mins.

3. Make into a balls or any desired shape.
4. Delicious peanut jaggery ladoo is ready to serve.

Notes

Here I used roasted peanuts, if you have raw peanuts, dry roast or oil roast it and then use.

If you don't like jaggery taste, replace it with white sugar. For variations, you can use palm jaggery or brown sugar or honey or agave for sweetness.

If you are allergic to coconut, avoid it.

Adding a pinch of salt to enhance the sweet taste.

You can also add any nuts to this ladoo. Since peanut is a nut, I didn't add any nuts.



Peanut Coconut Ladoo

Tags: [easy peanut ladoo recipe](#), [peanut ladoo](#), [ladoo recipe](#), [peanut laddu](#), [peanut jaggery ladoo](#), [peanut coconut ladoo](#), [how to make peanut ladoo recipe](#), [prepare peanut laddu](#), [verkadalai ladoo](#), [groundnut ladoo](#), [ladoo recipe for diwali](#), [healthy diwali sweets.](#), [diabetic sweets for diwali](#), [easy sweets for beginners](#)