

# Sabudana Aloo Vada Recipe / Javvarisi Vadai / Sago vada



## Sabudana Vada

Sabudana Aloo Vada / Javvarisi vadai is a crispy deep-fried savory snack famous in Maharashtra (India). The important ingredients in sago vada are tapioca pearls, peanut powder,

mashed potatoes and spices to taste. These vada are crispy on outside and spongy on inside. My husband said it tasted almost like hash brown. I think, might be because of potato in it.

This is my first attempt, after I saw this recipe in a cook book which I borrowed from library, it was so delicious and everyone in my family loved it. You can make this sabudana vada during navarthiri fasting or as an evening snack with tea. Serve this sabudana vada with chutney (green or white) or ketchup. So here comes the recipe for sabudana aloo vada recipe

## How to make Sabudana vada at home

# Ingredients for Sabudana Vada

Preparation Time : 10 mins + Overnight soaking      Cooking Time : 20 Mins      Serves: 15 vada

- One cup of Sabudana / Sago / Javarisi
- 1 Potato (medium size), Boiled and Mashed
  - 1/2 Cup of Roasted Peanut Powder
    - 1 Tsp of Cumin Seeds
    - 1/2 Tsp of Ginger, Crushed
    - 2 Green Chilies, Crushed
    - 1/4 Tsp of Baking Soda
  - Few Coriander Leaves, Chopped
    - Salt to taste
    - Water as needed

## Method for Sabudana Aloo Vada

- Rinse the sabudana (sago) and soak in water for 1 hour. After that drain the water, cover and keep it overnight.
- Microwave the potato for 5 mins, peel the skin and mash it with spoon and keep it aside
- Roast the peanuts in a medium flame, cool it, remove the skin and grind it in a blender.
  - In a bowl, mix together sabudana, cumin seeds, peanut powder, mashed potato, baking soda, salt, coriander leaves and green chilies. Mix thoroughly by adding few drops of water if required.
- Divide into equally sized balls, flatten between palms of your hands and keep it aside.
- Heat oil in a kadai / pan and drop the vada carefully and deep fry it until it turns golden brown on both sides. Cook in medium flame to avoid burning.
  - Serve hot with chutney or tomato sauce.

## Tips

- Always cook in medium flame.
- Use the good quality and bigger variety sago to make vada.
  - Do not overcook the vada it will turn soggy.
  - You can add rice flour, if you want it more crispier.

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# Sago Vada

Tags : [Sabudana vada](#), [sabudana aloo vada](#), [sago vada](#), [javarisi vadai](#), [make sabudana vada at home](#), [prepare sago vada](#), [kids snacks](#), [easy sabudana vada](#), [navarathri fasting snack](#), [maharashtrian snack](#), [evening snack](#)

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**Baked Wheat Biscuits /  
Healthy Khara Biscuit (Low  
Fat)**

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## **BAKED WHEAT BISCUITS (LOW FAT)**

This easy, low-fat baked wheat biscuits are so addictive, yummy and healthy snacks for kids and adults. Do you like Maida biscuits / Diamond cuts ? Then you will love this tiny,

cute savory crackers for sure. In this wheat biscuit recipe, I replaced maida with wheat and then I baked with oil instead of butter. I already posted deep-fried method of [savory maida biscuits](#). This baked wheat biscuit is my all time favourite tea time snack. This is my recipe and it is a guilt free snack. If you are looking for vegan snack then try this low-fat khara biscuit for any occasion and let me know how it turned out.

## How to make Baked Wheat Biscuits (Low Fat)

# Ingredients for Baked Wheat Biscuits

- 3/4 Cup of Wheat Flour
- 1/2 Cup of All Purpose Flour (Maida)
  - 1/4 Cup of Canola Oil
  - 1/2 Tsp of Garlic Powder
- 2 Tsp of Red Chilly Powder
  - 2 Tsp of Cumin Seeds
- 1/2 Tsp of Baking Powder
  - Salt to taste
  - Water as needed

## Method for Baked Wheat Biscuits

- In a bowl, mix all the ingredients, add water little by little and make a smooth dough. Cover the dough and leave it for 15 – 30 mins.
- Knead it again and divide the dough into equal parts. Take a ball and roll into a thin circle as possible.
- Take a knife or pizza cutter cut the circle in the form of square like cut vertically first and then horizontally. Carefully separate them and keep them ready. Repeat the same process for the rest of the circles.
  - Preheat the oven to 350° F.
- Grease the plate with oil and place the biscuits by leaving some gap.
  - Bake it for 12 mins.
  - Hot, delicious wheat biscuits are ready to munch.

## Tips

- You can use either 1 and 1/4 cup of all-purpose flour or use 1/2 maida and 3/4 cup wheat like I did.
- Adjust the amount of red chilly powder and salt according to your taste.
  - Use any vegetable oil instead of canola oil.
  - Don't have garlic powder, use garlic paste instead
  - Always keep an eye on the oven while baking.
- If you want your biscuits to be on brown shade. Bake it until 15 mins.

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## **HEALTHY KHARA BISCUITS (BAKED & LOW FAT)**

Tags: [baking goodies](#), [eggless baking](#), [whole wheat biscuits](#), [baked wheat biscuits](#), [healthy khara biscuit](#), [healthy kids snacks](#), [whole wheat baking](#), [biscuit recipes](#), [low fat savory crackers](#)

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## 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.

# Vanilla Strawberry Mug Cake



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](#).