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



Save Print
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
- ½ Tsp of Vanilla Essence
- 4 Tbsp of Honey
- ½ Cup of Sugar
- ½ Cup of Dried Fruits (Raisins, chopped dates, tutti frutti, dried cranberry)
- Few Chopped Almonds
- 2.5 Tbsp of Unsweetened Cocoa
- ½ Tsp of Baking Soda
- ½ 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.



Microwave Mug Brownie Recipe / Eggless Microwave Brownie



Microwave mug brownie recipe / Eggless microwave brownie is a perfect sweet, which is made really easily and fast. 2 mins is all you need to make this eggless chocolate brownie in microwave. I really liked the flavor and liked the

consistency, they are super moist and delicious in taste. I wanted something to satisfy my sweet tooth, with little effort so I made this brownie yesterday. If you don't have oven, still wanted to make brownie. You can use microwave to make yummy brownie in a mug or mug cake. Serve brownie with ice cream on top. I already posted few mug cake recipes in my blog, check vanilla strawberry mug cake, single serving microwave chocolate cake, eggless chocolate mayo mug cake.

How to make microwave mug brownie recipe

Microwave Mug Brownie Recipe / Eggless Microwave Brownie



Save Print
Prep time
1 min
Cook time
1 min
Total time
2 mins

Microwave Mug Brownie Recipe / Eggless Microwave Brownie is a moist, delicious dessert that can be made in 2 mins. Kids will love it.
Author: Gayathri Ramanan
Recipe type: microwave recipe

Cuisine: American
Serves: 1
Ingredients

- ¼ Cup of All Purpose Flour
- ¼ Cup of sugar
- 2 Tbsp of Cocoa Powder
- 2 Tbsp of Butter, unsalted (omit if vegan)- see notes
- ¼ Cup of Milk (omit if vegan)- see notes
- pinch of salt
- 1□2 teaspoon vanilla extract
- Few chocolate chips (omit if vegan) – see notes

Instructions

1. First, in a mug add in all-purpose flour, sugar, salt and cocoa powder, whisk well. Make sure there are no cocoa lumps.
2. Add melted unsalted butter, vanilla extract and milk, stir well without any lumps. Arranging chocolate chips on top would be a great idea.
3. Clean the rim and start with 1 minute and increase until the brownie is done. Repeat microwaving for another 30 secs.
4. Let it cool for about 20 minutes before serving.
5. Serve warm with vanilla ice cream & enjoy!

Notes
Cooking time will vary greatly depending on your microwave, the width and depth of the mug.
Always keep a close eye on your mug while in the microwave so it doesn’t over flow or over cook.
If you are vegan, use vegetable oil / canola oil / peanut butter in place of butter.
Instead of milk, vegans can use almond milk or soy milk.
Adding choco chips is optional.
Adding pinch of salt enhance sweetness.
You can use brown sugar instead of white sugar.



Tags: microwave mug brownie recipe, eggless microwave brownie, eggless brownie recipe, microwave cake recipe, how to make easy mug cake, prepare mug brownie at home, 2 min microwave brownie in a mug.

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.