

Crispy Dosa Batter Fritters



This fritters are prepared with leftover dosa batter. It's a nice transition to the usual idly and dosa. They are quick, easy to make, deep-fried, finger licking savory that goes good for evening snack to munch with a hot cup of tea.

Ingredients

- 3/4 Cup of Dosa Batter**
- 1.5 Tbsp of Sooji**
- 2 Tsp of Jeera/Cumin**
- 1 Tsp of Grated Ginger**
- 1 Green Chilly**
- 1/4 Cup of Chopped Onion**
- Few Curry Leaves**

Pinch of Baking Soda
Salt as needed
Oil for deep frying

Method



- **Combine all the above ingredients except oil. Mix well. Leave aside for half an hour.**
- **Heat oil in a pan for deep frying. Once the oil gets hot, reduce the flame to medium.**
- **Place a tablespoon of batter into the hot oil (you can use hand to drop small balls of the batter into the hot oil)**
- **Turn the fritters as they change color.**
- **Fry until both sides are golden brown and crispy.**
- **Hot crispy fritters are ready.**

Tips

- **Serve with coconut chutney or tomato ketchup.**
- **Use 2-3 days old dosa batter as it gives sour flavor to the fritters.**
- **Don't add too much of water to dosa batter, it should be thick in consistency.**
- **To make fritter spicy, add pepper to the batter.**

CRISPY DOSA BATTER FRITTERS



**Fresh Roma Tomato and
Cucumber Salad**



This refreshing salsa consists of fresh Roma tomatoes and cucumber makes a good evening snack. Adding red wine vinegar gives a nice kick. Eating salsa with tortilla chips was amazing.

Ingredients

- 2 Roma Tomatoes(Chopped into large chunks)**
- 1 Medium Size Cucumber(Diced)**
- 1/2 Cup of Finely Chopped Red Onion**
- 1 Tbsp of Chopped Garlic or Garlic powder**
- 3-4 Jalapenos**
- 2 Green Olives**
- 1 Tbsp of Olive Oil**
- 1 Tbsp of Red Wine Vinegar**
- 1 Tbsp of Lemon Juice**
- Kosher Salt as required**
- 3 Tbsp of Chopped Cilantro**

Tortilla or Pita Chips, for serving

Method

- In a medium size bowl, combine tomatoes, cucumber, onions, garlic, jalapenos, cilantro and olives.
- In a small bowl, beat oil and vinegar with a whisk or fork until well emulsified, add lime juice and salt to taste.
- Pour the dressing over the tomato mixture and toss thoroughly. Chill for 30 minutes before serving.

Tips

- Serve with tortilla chips or pita chips.
- You can add any vegetables if you want.



Health Benefits of Roma Tomato and Cucumber

- Roma tomatoes are rich in antioxidants
- Cucumber aids in digestion and keep your skin hydrated.
- Both are rich in vitamin A, B, C and K

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[Eggless Dates Walnut Cake](#) [Recipe](#)



It has been one month since I started my blog, in order to celebrate I baked this eggless dates walnut cake. This is a delicious, egg free, easy to make cake recipe. Adding dates gives color to the cake, adding walnuts and Brazil nut gives extra nutrition and crunch to the cake. Beginners can try out this eggless dates cake recipe as it was easy and nothing will go wrong.

Ingredients for eggless dates walnut cake

1/2 Cup of Maida
10 Dates
10 Chopped Walnuts
2 Chopped Brazil Nuts
1/2 Cup of Milk
3 Tbsp of Oil
1/4 Cup + 2 Tbsp of Sugar
1/2 Tsp of Baking Soda

Method for eggless dates walnut cake



- Take a bowl and add 1/4 Cup of Milk and dates. Soak dates in milk for 15 mins or microwave it for 1 Min.
- Now grind soaked dates and sugar to a fine paste. Keep it aside.
- Take another bowl and add 1/4 cup of milk, oil, dates paste, chopped walnuts, brazilnuts, maida and baking soda. Mix well.



- Preheat oven to 350 deg F. Grease pan or ramekin with oil and little flour. Add the prepared batter to it. Sprinkle some chopped walnuts at the top.
- Bake it for 35 mins. Check it by inserting tooth prick if it comes out clean then your cake is done properly.
- Cool down the cake for 30 mins and then invert it and cut into desired shape and enjoy !!!!!

Tips

- Adding oil makes the cake moist and yummy.
- You can also add cashews or almonds to the cake.
- For extra flavor, add condensed milk.
- The color of the cake depends on the quality of dates.



Eggless Dates Walnut Brazilnut Cake

Health Benefits of Dates, Walnut and Brazil nut.

- **Dates are rich in calcium, iron, phosphorus and magnesium.**
- **Walnuts are good for cardiovascular problem, rich in vitamin E and antioxidants.**
- **Brazil nuts are high in calories, rich in vitamin E and selenium.**