Carrot Cake / Eggless Carrot Walnut Cake (No Butter)



This is my favourite recipe to make eggless carrot walnut cake (no butter). Two weeks back was my MIL birthday, so I baked this beautiful, delicious carrot cake. To surprise my MIL, me

and my husband baked this eggless carrot cake. The cake was awesome in taste, soft and moist in texture. Everyone in my family loved it after tasting the cake.

To make eggless carrot walnut cake recipe, you need carrots, flour, spices, oil, yogurt and sugar. I used brown sugar so It added moisture and it makes the cake spongy. I love to bake cake without eggs for that best egg replacer is yogurt. I already posted eggless vanilla cake with yogurt. Try this eggless carrot walnut no butter cake at home and let me know how you liked it.

Check my other Eggless cake recipe

- Eggless vanilla cake with yogurt
- Eggless Vanilla cake in microwave
- Eggless Chocolate cake (vegan)
- Microwave chocolate cake
- Eggless dates nuts cake
- Semolina cake

How to make Eggless No Butter Carrot Walnut Cake


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Eggless No Butter Carrot Cake

Ingredients for Carrot Cake / Eggless Carrot Walnut Cake

Reference : Renu Kitchen Preparation Time & cooking Time : 1 hr Serves : 3

• 1/2 Cup of Whole Wheat Flour
• 1/2 Cup of All Purpose Flour (maida)
• 2 Large Carrots, Grated
• 2/3 Cup of Brown Sugar
• 1/2 Cup of Yogurt
• 1/2 Cup of Canola Oil
• Pinch of Nutmeg Powder
• 1/4 Tsp of Cinnamon Powder
• 1 Tsp of Vanilla Essence
• 1 Tbsp of Milk
• 1/2 Tsp of Baking Powder
• 1/2 Tsp of Baking Soda
• 1/4 Tsp of Salt
• 1/4 Cup of Raisins
• 1/2 Cup of Walnuts, Chopped

Method for Carrot Cake / Eggless Carrot Walnut Cake

• Grate the carrots and set it aside.
• Preheat the oven to 360º F or 182ºC .
• Sieve maida, wheat flour with baking soda and baking powder in a bowl, set aside.
• In another mixing bowl, add oil, milk, yogurt, salt, sugar. Mix well until sugar completely dissolves. Then add numeg powder, cinnamon powder, vanilla essence, give a quick stir.
• Next fold in the grated carrots and wheat flour, maida mixture.
• Whisk it well to form a smooth, creamy batter. The batter should be on thicker side. If your batter is dry, add few more tbsp of milk.
• Throw in 1/4 Cup walnuts and raisin, stir well. Meanwhile grease the baking circular pan with oil and maida. Pour the batter to the greased pan. Sprinkle the remaining walnuts at the top. Bake it for 20- 25 mins or until the tooth prick inserted at the center comes out clean.
• Let it cool on a baking pan for 1 hr before slicing.
• Delicious, moist eggless carrot walnut cake are ready to serve.
• Finally store it in an airtight container, it will stay good for 3 days in refrigerator.

Tips

• You can use any cooking oil in place of canola oil.
• Follow the same recipe to make carrot muffins or carrot cupcakes.
• Always use thick yogurt to make this cake.
• Increase or decrease the amount of sugar as per to your taste. For me 2/3 cup is sweet enough.
• Original recipe calls for 1 cup of all purpose flour (maida) But I used 1/2 wheat flour and 1/2 maida.
• Walnuts adds a nice crunch and taste. You can also replace with any types of nuts like pecans or brazil nuts or cashews.



Tags: carrot cake, eggless carrot cake, eggless carrot walnut cake, carrot walnut cake recipe, make eggless carrot cake, prepare eggless carrot cake, soft moist carrot cake recipe, eggless no butter carrot cake, easy

eggless cake recipe, eggless butterless cake recip, eggless baking.

Eggless Banana Pecan Bread Recipe (No butter)



This is the best and favourite banana bread recipe. This easy to make banana pecan bread are moist, soft and super delicious in taste..I really love this recipe and I have tried so many times. Everytime it comes out good and tasty. I saw this recipe in king arthur whole wheat flour bag. My love to baking started right after that. Whenever I bake banana nut bread, you dont believe the whole house smells so aromatic. If you have lot of spotted banana sitting on your countertop or table, dont waste it ,try this banana walnut bread recipe without butter and eggs at home and enjoy with your family.

How to make Eggless Banana Pecan Bread Recipe

Ingredients for Eggless Banana Pecan Bread Recipe

Preparation Time : 20 mins Cooking Time : 1hr Serves : 1 loaf

• 2.5 Ripe Bananas, (large)
• 1/4 Cup of Canola Oil or any cooking oil
• 1.5 Tbsp of Milk
• 1/2 Tsp of Vanilla Extract
• 1/2 Cup of Whole Wheat Flour
• 1/2 Cup of Unbleached All Purpose Flour (Maida)
• 1/2 Tsp of Baking Soda
• 1/4 Tsp of Baking Powder
• 1/4 Tsp of Salt
• 1/4 Cup + 1 Tbsp of Chopped Pecans
• 3 Tbsp of Sugar
• 1 Tbsp of Honey
• 1/2 Tsp of Cinnamon Powder



Method for Eggless Banana Pecan Bread Recipe

• Preheat the oven to 350º F. Lightly grease the loaf pan with oil.
• Take a bowl, mash the banana with your fingers, add oil, sugar, honey, milk and vanilla, stir well with beater to combine.
• To the same bowl, add both the flours, baking soda, cinnamon powder, baking powder, salt and chopped pecans. Combine well using fork. Scrap the bottom and sides of the bowl to thoroughly combine all the ingredients.
• Pour the prepared batter to the pan.
• Bake the bread for 50 – 60 mins until tooth prick inserted into the bread comes out clean.
• Remove the bread from the oven. Cool it for 10 mins and then turn out of the pan to the rack to cool completely.

Tips

• If the bread appears browning, cover it with aluminium foil for the final 15 mins of baking.
• Adjust the amount of sugar as per to your taste.
• You can use any nuts of your choice like walnuts or almonds.
• you can mash banana either with your hand or use blender.



Tags: Eggless Banana Pecan Bread Recipe, eggless bread recipe, eggless baking, eggless banana bread, banana nut bread, banana walnut bread recipe, banana pecan bread recipe, how to make Eggless Banana Pecan Bread Recipe, prepare Eggless Banana Bread Recipe at home, banana bread without eggs,banana bread without butter, banana bread with honey, bread recipe.

Eggless Rose Cornflakes Cookies / No Butter Cookies Recipe



Eggless No butter Cornflakes cookies recipe / No Butter

Cookies – Valentine's Day Special

While browsing through this site, I got hooked to this crunchy and easy eggless cornflakes cookies. Immediately tried them yesterday for snack. I prepared this eggless cookies with kellogg cornflakes, really they are quite simple to prepare, it will be ready in 30 mins. These butterless cookies are so yummy, delicious and crunchy, also I really love the flavor of rose petals and coconut oil which absolutely a delight to the senses.

To make this eggless rose cornflakes cookies, you need cornflakes, dried rose petals, sugar, maida, baking powder, coconut oil, vanilla essence and almonds. Kids will love this cookies for sure since I used coconut oil instead of butter, so I can also say this cookies are for vegan. I got 20 beautiful cookies with this quantity of ingredients

This heart-shaped no butter cookies can also be packed and sent to your loved one on valentine's day. For now, let's take a look at the simple eggless rose cornflakes cookies, I made for my husband.

Check my Eggless Baking Recipes.

Ingredients for Eggless Rose Cornflakes Cookies

Preparation Time : 15 mins Cooking Time : 20 mins Serves : 20 Cookies

• 1 Cup + 1/2 Cup of Cornflakes
• 1 Cup of All Purpose Flour (maida)
• 1/2 Cup of Coconut Oil
• 1.5 Tsp of Dried Rose Petals
• 7 Tbsp of Sugar (brown or white)
• 1/2 Tsp of Vanilla Essence
• 1/4 Tsp of Baking Powder
• 1/8 Tsp of Salt
• 20 Almonds, Sliced

Method for Eggless Rose Cornflakes Cookies

• Grind the cornflakes coarsely (both 1 cup + 1/2 Cup seperately) in a dry spice grinder or mixie.



• In a bowl, add coconut oil, rose petals, vanilla essence and sugar. Beat well with a whisk. Now add maida (APF), crushed cornflakes and baking powder. Mix gently to form a dough. If your dough is dry and too crumbly. Add 1 tbsp of water and knead well. Cover the bowl with a lid and refrigerate the dough for 1 hr.



• Then take out the dough, add 1 tbsp of water and knead again. Divide the dough into 2 equal halves. Roll one half into a long log. Cut the log into small and equal pieces.
• To the other half of the dough, roll it with a rolling pin. Use cookie cutter and make cookies into desired shapes. I used heart shape and star shaped cookie cutter.
• Preheat the oven to 350 º F or 177º C.
• Meanwhile roll them into balls and flatten them with palms. Dip it in 1/2 cup cornflakes mixture so that it is evenly coated on all sides of the cookies. Gently press almond slices into the top of each one. Arrange the cookies in a butter paper or slipat or baking tray, greased with oil like I did.



• Keep the tray in middle rack of the oven and bake the cookies for 12- 15 mins. When they are done, remove the cookies from the oven and cool on a wire rack. They will be soft when they come out of the oven, but will firm up after they cool.

Tips

• If the crushed cornflakes don’t stick to the cookie dough, take 2 drops of water in your fingertips, and coat the cookie dough ball with water.
• Original recipe calls for 1/2 cup of butter instead I used coconut oil.
If you don’t have rose petals, just leave it.
• You can add rose essence or almond extract in place of vanilla extract.
• If you over bake the cookies, they will get crunchy but taste the same.
Cooking time will vary depending on the oven. So keep an eye on the oven after 12 mins.
• You can even add the cornflakes, place it in a ziplock bag, and roll a rolling pin over it to crush the cornflakes well. You can use this crushed cornflakes to coat the cookies.



Tags: rose cookies, rose cornflakes cookies recipe, cornflakes cookies recipe, eggless rose cornflakes cookies recipe, eggless cornflakes cookies, eggless cookies, eggless baking, no butter cookies recipe, no butter cornflakes cookies, valentine's day cookies recipe, valentine's day treat recipe, valentine's day baking, cookies recipe, heartshaped cookies valentine's special.