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.



Eggless Chocolate Chips Muffins / Double Chocolate Muffins



Eggless Chocolate Chips Muffins / Double Chocolate Muffins is a super soft, moist in texture which are eggless, butterless and ridiculously delicious with choco chips on top. The key to make a perfect muffin is to add baking soda and baking powder which helps in puffy top while baking. Adding fats like oil makes the muffins moist and soft..I made this chocolate chips

muffins for my sister in law kids when they came here to US. Baking is really fun, adding a right ingredients with proper measurements and baking at correct temperature gives you a nice result.

Also take a look Eggless chocolate muffin recipe , Eggless Chocolate cake (vegan), Eggless chocolate mayo cake, Single serving microwave chocolate cake. Serve this chocolate chips muffins with coffee, this is a perfect way to start the day.

Eggless Chocolate Chips Muffins

Eggless Chocolate Chips Muffins / Double Chocolate Muffins



Save Print
Prep time
10 mins
Cook time
20 mins
Total time
30 mins

Eggless Chocolate Chips Muffins / Double Chocolate Muffins is a super delicious in taste. You can have it for breakfast or as snack.
Author: Gayathri Ramanan
Recipe type: baking
Cuisine: American
Serves: 6

Ingredients

- ½ Cup of Maida (All purpose flour)
- ¼ Cup of Whole Wheat Flour
- ½ Cup of Sugar
- 1 Tbsp of Cocoa Powder (Unsweetened)
- ½ Tsp of Baking Powder
- ¼ Tsp of Baking Soda
- Pinch of salt
- 2 Tbsp of Oil
- ½ Tbsp of White vinegar or apple cider vinegar
- ½ tsp of Vanilla Extract
- ½ Cup of Water
- ½ Cup of Chocolate Chips

Instructions

1. In a bowl, add both the flours, sugar, cocoa powder, baking powder, baking soda and salt. Mix all the dry ingredients.
2. In another bowl, mix all the wet ingredients – oil, vanilla, vinegar and water. Mix it well.
3. Now add the wet ingredients to the dry ingredients bowl. Whisk it well to avoid lumps. Don’t over mix it.
4. Now add chocolate chips to the batter and give a gentle mix with spatula.
5. Preheat the oven to 400 F.
6. Take a muffin tray, grease it with oil and spoon the batter into each muffin hole till ¾th. Top it with few more choco chips.
7. Bake it for 20-25 mins. Check by inserting a tooth prick in the center and if it comes out clean then your muffins are ready.
8. Allow the muffins to cool down in wire rack and store or enjoy it warm as breakfast or snack.

Notes
Once the batter is ready, don’t allow the batter to sit for long time.

If you don’t have chocolate chips, add nuts of your choice.
If you want you can double the recipe
Baking soda and baking powder are must. Don’t omit it.



[Whole Wheat Burger Buns Recipe (Homemade)]



This is the best whole wheat burger buns recipe. These homemade hamburger buns were easy to make at home. I really enjoyed while making these buns at home, the whole house smells like bread factory. They turned out really great and they are healthy with the addition of whole wheat flour.. The buns browned nicely and are very soft, light and fluffy. I have made these several times. As my husband said big NO to store bought buns. By making hambuger buns at home, you can make quick breakfast like bun butter and jam or if you have frozen veggie patty or blackbean patty, you can make very fast dinner for your family..Also check my whole wheat bagels, whole wheat sandwich bread recipe, bread machine whole wheat bread recipe. Try this whole wheat burger buns recipe at home and enjoy



How to make whole wheat burger buns recipe (Homemade)

Homemade Whole Wheat Hamburger Buns Recipe



Save Print

Prep time
2 hours 30 mins
Cook time
20 mins
Total time
2 hours 50 mins

Whole Wheat burger buns recipe are very easy to make, healthy and are delicious in taste. You can make quick breakfast or dinner with homemade buns.

Author: Gayathri Ramanan
Recipe type: baking
Cuisine: American
Serves: 6

Ingredients

- 2 Cups of Whole Wheat Flour
- 1 Tsp of Instant Yeast
- ½ Cup of Warm Water(120F)
- ¼ Cup of Warm Milk(120 F)
- 1 Tsp of Flaxseed Powder
- 2 Tbsp of Vegetable Oil
- 1 Tbsp of Honey / Sugar
- ½ Tsp of Salt
- 1 Tbsp of Milk to brush
- Sesame Seeds

Instructions

1. In a mixing bowl, add yeast, milk, water, oil, honey and

salt, stir well. To that add wheat flour and flax seed powder, mix it well. Start kneading with hand until you get soft, smooth dough.
2. Place this dough in a oil greased bowl. Let the dough rise it for 1 and ½ hour or until it doubled.
3. Punch the dough and divide into equal pieces.
4. Shape each pieces into bun shape.
5. Place this on parchment paper lined baking sheets.
6. Let it rise for another 1 hour.
7. Preheat the oven to 375 F.
8. Brush the buns with milk and sprinkle some sesame seeds on top.
9. Bake it for 20 mins at 375 F or until golden brown.
10. Cool it on wiring rack.
11. Homemade whole wheat hamburger buns are ready.

Notes
store it in airtight container for 3 days.
If you don’t have instant yeast, use active dry yeast. For that, you need to dissolve in warm water for 5 minutes and then mix it with flour.
If you eat egg, add 1 egg instead of flax seed.
For garnish, you can use oats in place of sesame seeds.



Tags: whole wheat burger buns, burger buns recipe, homemade burger buns recipe, how to make hamburger buns at home, homemade whole wheat burger buns recipe, how to prepare whole wheat buns at home, bun recipe, wheat bun recipe, eggless baking.