

[The Best Eggless Pineapple Upside Down Cake Recipe](#)



This is my long time wish to bake the best Eggless pineapple upside down cake recipe. Actually my friend birthday was last month, I know she loves pineapple so I baked this cake for her birthday. We invited her to our house and surprised her with this cake and gifts. She was so happy and excited, after she tasted the cake she said OMG, the cake was so good and delicious. I was on cloud nine. This pineapple cake is very simple to make, they are so soft and sweet, pineapple slices

adds a nice texture, rich taste from butter and sweetness from condensed milk, so when you bite the cake, it just melts in your mouth. If you are a pineapple lover, you should try this cake. This pineapple upside down cake is perfect for any special occasion.

I am not a big fan of Maraschino cherry. If you like, you can use that otherwise use any kind of cherries as per your taste.

I took this video with one hand on camera and my other hand was cooking..So sorry if the video was not clear.

How to make Eggless Pineapple upside down cake

Ingredients for Eggless Pineapple Upside Down Cake Recipe

Recipe Source: [4thsensecooking](#)

Preparation Time : 25 mins Cooking Time : 40 mins Serves: 1 cake

- Pineapple Slices
- Cherries

For Caramel

- 4 Tbsp of Brown Sugar
- 2 Tbsp of Butter
- 1 Tbsp of Water

For Cake

- 1 Cup of All Purpose Flour
- 1/2 Tsp of Baking Soda
- 1 Tsp of Baking Powder

- 6 Tbsp of Butter
- 200 ml of Condensed Milk
- 50 ml of Water
- 100 ml of Milk
- Few Pineapple pieces

Method for Pineapple Upside Down Cake Recipe

Caramel Preparation :

- Heat the pan, add brown sugar and butter. Mix well until sugar caramelizes. Stir it constantly until you get golden brown syrup.
- Pour the syrup into a baking pan.
- Drain the pineapple from the can and place it on top of the caramel. Arrange the cherries in between the pineapple slices.

To make pineapple cake

- Preheat the oven to 350 F (180 C)
- In a mixing bowl, add butter and condensed milk, beat well until smooth. To that add maida (APF), chopped pineapple, baking soda, baking powder, milk and water, stir well without any lumps.
- Gently pour the batter over the pineapple slices.
- Bake it for 35-40 mins. Check with tooth prick by inserting in the center. The cake is done if toothprick comes out clean.
- Invert the cake onto your serving plate and allow it to cool before slicing.
- Hot, yummy pineapple upside down cake is ready to serve.

Tips

- Don't over bake the cake, not more than 40 mins.
- Don't allow the cake in the baking pan not more than

15 mins, otherwise the caramel turns hard again.

- You can use any cherry variety. Here I don't get the variety of cherry that we get in Indian bakery shop.
- You can limit the no of cherries, if you don't like the taste.



Eggless Pineapple Cake

Tags: [the best eggless pineapple upside down cake recipe](#), [eggless pineapple cake recipe](#), [eggless cake with condensed milk](#), [cake recipe with milk maid](#), [pineapple cake recipe](#), [eggless pineapple cake with condensed milk](#), [cake recipe](#), [easy pineapple cake](#), [upside down cake recipe](#), [eggless baking](#)

Mushroom Kulambu Recipe / Kalan Kuzhambu (Coimbatore Style)



Mushroom Kulambu

Mushroom Kulambu recipe / Kalan Kuzhambu is a thick and tasty

vegetarian gravy which is so close to my family and this is my mom's recipe. This mushroom gravy is simple, flavorful in taste and can be made quickly. Just sauté the onion, tomato, coconut and spices in oil and blend into a fine paste, finally cook the paste with mushroom and serve. This is a Coimbatore style mushroom kulambu and it goes very well with plain rice / idly / chapathi / parotta / poori. Give it a try, you will love this.

How to make Mushroom Kulambu Recipe

Ingredients for Mushroom Kulambu Recipe

Preparation Time : 10 mins Cooking Time:20 mins Serves:2

- 12 Mushroom (I used Baby Bella Mushroom), Chopped
- Few Coriander Leaves
- Salt and Water as needed

To saute and grind

- 1 Onion
- 2 Tomato
- 3 Tbsp of Grated Coconut
- 2 Clove
- 1 Cinnamon
- 1/2 Tsp Fennel Seeds
- 1.5 Tsp of Ginger Garlic Paste
- 2 Tsp of [Sambar Powder](#)
- Few Curry Leaves
- 2 Tsp of Oil

To Temper

- 2 Tsp of Oil
- 1 Tsp of Mustard
- 1 Tsp of Urad Dal
- Few Curry Leaves
- Pinch of Asafoetida

Method for Mushroom Kulambu Recipe

- Wash and chop the mushroom.
- Heat a pan with oil, when it is hot, add cloves, cinnamon, fennel seeds, curry leaves, fry it for few secs, add ginger garlic paste, fry it until raw smell vanishes. Add onion and salt, fry until it turns golden brown colour.
- Add sambhar powder, fry it for few secs in a medium flame.
- Add tomato, saute well until it turns soft and mushy.
- Add coconut, mix well with masala for few secs and turn it off.
- Cool the masala for 10 mins and grind them to a smooth paste by adding little water. Keep it aside.
- Heat a pan with oil, add mustard seeds, urad dal, curry leaves and asafoetida, after it pops up, add chopped mushroom, fry well for few mins. After it get cooked, add ground masala, fry it with mushroom, add water and cover it and cook for 5-7 mins in a medium flame and turn off the stove.
- Finally add chopped coriander leaves and serve it with rice or chapathi or parotta.

Tips

- You can use any kind of mushroom.
- Adjust spicyness according to your taste.
- Add any veggies of your choice like potato or peas along with mushroom.

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Kalan Kuzhambu

Tags: [mushroom kuzhambu](#), [mushroom kulambu recipe](#), [mushroom kolambu](#), [mushroom gravy](#), [kalan kuzhambu recipe](#), [kalan gravy for chapathi](#), [kalan recipe for chapathi](#), [kalan recipe for rice](#), [mushroom recipe for chapathi](#), [easy mushroom gravy](#), [how to make mushroom kuzhambu recipe](#) [prepare mushroom kulambu](#), [south indian mushroom recipe](#), [vegetarian mushroom recipe](#), [kalan gravy coimbatore style](#)

Jowar Dosa Recipe / Cholam Dosai / Sorghum Dosa



Sorghum are called Jowar in Hindi and vellai cholam in tamil. It is really healthy to include white millet in our diet as they are high in protein and fiber. Yesterday I made this jowar dosa recipe /cholam dosai for breakfast by referring my note-book. It is a nice alternative to regular rice dosa. Guess what ? this sorghum dosa is good for diabetic people and prevents cholesterol, also it is vegan and gluten-free dosa recipe. This dosa is not only healthy, they are amazing in taste when you serve with [tomato chutney](#) or [onion chutney](#) or

[sambar](#). So try this jowar dosa / cholam dosai for breakfast, your family will love it for sure.

How to make Cholam Dosai / Jowar Dosa

Ingredients for Jowar Dosa Recipe

Preparation Time : 8 hrs soaking + 1 hr Cooking Time: 30 mins Serves:10

- 1 Cup of Vellai Cholam / Sorghum / Jowar
 - 1 Cup of Idly Rice
 - 1/2 Cup of Urad Dal
- 1/2 Tsp of Fenugreek Seeds
 - Salt to taste

Method for Jowar Dosa Recipe

- Soak both jowar and rice together in water for overnight.
- Soak urad dal and fenugreek seeds separately in water for overnight.
- Grind urad dal and fenugreek seeds by adding adequate water to a smooth paste.
 - Grind jowar (cholam) and rice together by adding adequate water to a smooth batter.
- In a bowl, mix both the batter and salt, allow it to ferment for 6 hrs or overnight.
- Heat the griddle, pour ladleful of batter and spread it in circular motion.
 - Drizzle oil around the dosa, and cook till it turns golden brown, flip it to other side and cook for few mins.
- Remove the dosa from the pan and serve with [tomato chutney](#) and [sambar](#).

Tips

- Always cook dosa in a medium flame.
- You can add grated carrots to the batter to make it healthy.

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Choram Dosai

Tags: [choram dosai](#), [jonnalu dosa](#), [sorghum dosa](#), [jowar dosa](#), [jowar dosa recipe](#), [dosa recipes](#), [vellai choram recipes](#), [south Indian breakfast recipe](#), [how to make choram dosai](#), [prepare jhwar dosa recipe](#).