



Various Cakes



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Tutti fruity sponge Cake

Ingredients:

1½ cup	Plain flour (Maida)
¾ cup	Sugar
1 cup	Yogurt
1/3 cup	Tutti fruity
½ cup	oil
1 ¼ tsp.	Baking powder
½ tsp.	Baking Soda
Pinch of	Salt
2 tsp.	Vanilla extract
1 tsp	Plain flour to coat Tutti fruity
½ tsp	Orange zest (optional)

Method:

1. Grease 8" round or 4"X7" loaf tin with oil and sprinkle 1 tsp flour OR line the tin with right size of wax paper.
2. Mix plain flour, baking powder, baking soda, salt and keep aside.
3. In a mixing bowl mix sugar, yogurt, oil, vanilla extract and orange zest using electric hand mixer.
4. Then add plain flour, baking powder, baking soda & salt mixture and mix for 2-3 minute or until it forms batter.
5. Then coat tutti fruity with 1 tsp flour and add in the batter. Mix tutti fruity in the cake batter with spatula.
6. Pour this batter into prepared tin.
7. Preheat oven at 350F. Bake this cake in preheated oven for 35-40 minutes OR insert the toothpick in the center of the cake to check. If tooth pick comes out clean, cake is ready.

Coconut Cake

Ingredients:

½ cup	Un-salted Butter
1 cup	Sugar
3+2 = 5 tbsp.	Yogurt
1 ¾ cups	Coconut powder
1 ¼ cup	Plain flour (Maida)
1 ½ tsp.	Baking powder
½ tsp.	Salt
2 tbsp.	Milk
¼ tsp.	Fresh lemon juice
2-3 pinch	Yellow food color
½ tsp.	Vanilla extract

Method:

1. Mix/beat well ½ cup butter (soften) and 1 cup sugar in a mixing bowl.
2. Add 3 tbsp. yogurt, yellow color and beat until fluffy.
3. Add 1 ¾ cup coconut powder and mix well.
4. Add 2 tbsp. milk and 2 tbsp. yogurt to the mixture.
5. Add plain flour, baking powder, salt and mix again.
6. Add ¼ tsp. fresh lemon juice & ½ tsp. vanilla. Beat mixture for 2-4 minutes.
7. Lay down butter paper in a baking pan.
8. Pour mixture into a baking pan.
9. Bake at 350F/180C preheated oven for 20-25 minutes.
10. Once the cake is cooled off, drizzle with a powder sugar icing made by combining ½ cup powder sugar, 1 tbsp. milk and ¼ tsp. vanilla extract

Banana Nut Cake

Ingredients:

3/4 cup	Sugar
1/3 cup	Oil
2	Medium ripe bananas, each cut into 1-inch pieces
2 cup	Plain flour (all-purpose flour)
1 tsp	Baking powder
1/2 tsp	Baking soda
1/2 tsp	Salt
1/4 cup	Buttermilk
1/3 cup	Chopped walnut

Method:

Blend sugar, bananas and oil using food processor. Then add rest of the ingredients except walnut and blend again. Put that mixer in baking pan. Garnish with walnut. Let oven warm at 300F. Bake mixer for 1 hour.

Carrot Cake

Ingredients:

2 cup	Powder sugar
1 tsp	Baking powder
1 tsp	Baking soda
1 tsp	Cinnamon powder
1 cup	Oil
3 cup	Carrot (shredded)
2 cup	Plain flour (all-purpose flour)

Method:

Blend sugar, baking powder, baking soda, cinnamon powder and oil using food processor. Then add rest of the ingredients and blend again. Put that mixer in baking pan. Let oven warm at 300F. Bake mixer for 1 hour.

Chocolate Cake

Ingredients:

2 cup	Powder sugar
3 tbsp	Cocoa powder
1 tsp	Bicarbonate of soda (Not baking soda or baking powder)**
1+1/4 cup	Milk
3/4 cup	Oil
1/2 tsp	Vanilla Extract
2+1/4 cup	Plain flour (all-purpose flour)

Method:

All ingredients except plain flour blend using food processor. Then add plain flour and blend again. Put that mixer in baking pan. Let oven warm at 300F. Bake mixer for 1 hour.

For Icing:

1/2 cup	Butter (Unsalted)
4 cup	Powder sugar
1/4 cup	Milk
1 tsp	Vanilla Extract

mix 2 cup powder suger and butter. mix milk and vanilla extract and rest of the suger.

** This is available in the Indian Grocery store.

Coffee Cake (without Coffee)

Ingredients:

1 cup	buttermilk
1 tsp	Vanilla Extract
1/4 cup	oil
2 tbsp	oil
1 cup	sugar
1/2 cup	brown sugar
2+1/4	cup plain flour (all-purpose flour)
2 tbsp	plain flour (all-purpose flour)
1 tsp	baking powder
1 tsp	salt
1/2 tsp	baking soda
1 tsp	cinnamon powder
1/3 cup	1/3 cup chopped walnut

Method:

Blend buttermilk, Vanilla Extract and oil using food processor. Then add rest of the ingredients except walnut and blend again. Put that mixer in baking pan. Garnish with walnut. Let oven warm at 300F. Bake mixer for 1 hour.

Fruit Cake

Ingredients:

2 cup	Fresh Cherry (pitted pieces)
1½ cup	Pinapple (small pieces)
1 cup	apple(chopped in very fine pieces)
1 cup	dates (small pieces)
2 cup	rasin (from Indian store taste better)
1 cup	Almonds (slice OR slits)
1 cup	Walnut (chopped)
1½ cup	Dry Fruit Mix (optional)
1¾ cup	Plain flour
¾+¼ cup	Sugar

¾ cup	Light brown sugar
½ cup	Butter (at room temperature)
½ cup	Plain Yogert (curd)
1 tsp	Cinammon Powder
½ tsp	Baking Powder
¼ tsp	Mix Fruit Essense

Method:

- Mix all fruits and nuts together. (First 8 ingredients)
- Add ¼ tsp Mix Fruit Essense and ¼ cup Suger.
- Keep this aside for about three hours.
- Add all other ingredients in mixing bowl and mix them at low speed for about two minutes. then at high speed for about two minutes with electric mixer.
- then mix fruit and nut mixer in it.
- put this in the cake pan about 1½ inch layer (You may use more than one cake pans)
- preheat oven at 250°F. cook this about 2.5 hours OR until wooden pick inserted in center comes out clean.
- then let it cool to make pieces.

Orange Cake

Ingredients:

2½ cup	Plain flour
2 tsp	Baking Powder
1 tsp	Baking Soda
½ tsp	Salt
1 cup	Fresh orange Juice
14 oz	Condensed Milk
2 tsp	Vanilla Extract
¼ cup	butter

How to make 14oz Condensed Milk : Mix ½ cup Hot Water, 1 cup Milk Powder, 1 cup Sugar, 1 tbsp Melted butter.

Method:

- Preheat Oven at 325F. Grease 9x13inch pan.
- Mix Plain Flour, Baking Powder, Baking Soda and Salt Well. (First 4 ingredients)
- Add orange Juice, Condensed Milk, Vanilla Extract and butter. Beat well until all ingredients well incorporated.
- Pour in greased baking pan and bake for 30 to 45 minutes until toothpick comes out clean.