

Recipe Name: Maharashtrian Style Semolina and Yogurt Cake Recipe

Diet Type:

Course: Dessert

Cuisine: Maharashtrian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Sooji (Semolina/ Rava)	4
• 1 cup Curd (Dahi / Yogurt)	
• 5 Saffron strands	
• 1/2 teaspoon Cardamom Powder (Elaichi)	
• 1 teaspoon Baking powder	
• 3 teaspoons Caster Sugar	
• 10 Cashew nuts	
• 10 Raisins	
• 2 teaspoons Ghee	

Preparation

- To begin making the Semolina and Yogurt Cake, mix the semolina, saffron and yogurt in a container and rest it for about 1 hours.
- Meanwhile pre heat the oven to 120 degree Celsius for about 10 minutes.
- Add the cardamom powder, baking powder, sugar, the whole.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
320	10	40	15	2	20