

Recipe Name: Strawberry Chocolate Loaf Cake Recipe
Diet Type:
Course: Dessert
Cuisine: Continental
Quantity: 1 slice



Ingredients

Ingredient	Quantity
• 3/4 cup Whole Wheat Flour	6
• 1 teaspoon Baking powder	
• 1/4 teaspoon Baking soda	
• 1/2 teaspoon Vanilla Extract	
• 1 tablespoon Cocoa Powder - mixed with 2 tbsp. warm water	
• 1/2 cup Strawberry Compote - or fresh puree	
• 1/4 cup Curd (Dahi / Yogurt)	
• 2 tablespoon Extra Virgin Olive Oil	
• 1/2 cup Condensed Milk	
• 1 tablespoon Butterscotch Chips - or almonds	

Preparation

- To begin making Strawberry Chocolate Loaf Cake Recipe, in a large mixing bowl, add curd.
- Beat it using a hand whisk or hand blender for half a minute.
- Add vanilla essence and condensed milk.
- Whisk it again for 2-3 minutes.
- At this stage, add olive oil.
- Beat it again till smooth.
- In another mixing bowl, Sieve wheat flour, baking powder and baking soda.
- Add this dry mixture to the wet mixture and fold everything well.
- Divide batter into two equal portions and transfer to separate bowls.
- Add cocoa powder to one portion of the batter and mix well.
- Adjust the consistency of the batter using some milk.
- Add strawberry puree to the other portion and mix well.



- Add butterscotch nuts/ almonds to both the cake mixtures and mix well.
- Meanwhile, Preheat oven to 180 degree.
- Take a loaf pan and grease with oil and dust with flour.
- Pour strawberry cake mixture first and then pour in chocolate batter.
- Using a toothpick, make swirls.
- Bake for 30 minutes or till cake is done.
- Remove pan from the oven and transfer to a cooling rack.
- After 10 minutes , remove cake carefully from the pan and cut into slices.
- Drizzle with honey and serve.
- Surprise your valentine with the Strawberry Chocolate Loaf Cake Recipe or pep up your tea parties or pack it for your kids snack box.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
250	3	35	12	2	18

