

Recipe Name: Dry Fruits Spongy Cake Recipe

Diet Type:

Course: Snack

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 1-1/2 cup All Purpose Flour (Maida)	6
• 3/4 cup Caster Sugar	
• 1 teaspoon Baking powder	
• 1/2 teaspoon Baking soda	
• 1/4 teaspoon Salt	
• 3 tablespoons Mixed dry fruits - roughly chopped	
• 3/4 cup Water	
• 1/4 cup Sunflower Oil	
• 3/4 tablespoons Vinegar	
• 1 teaspoon Vanilla Extract	
• Sunflower Oil - to grease the cake tin	

Preparation

- To begin making the Dry Fruits Spongy Cake recipe, first mix all the dry ingredients in a mixing bowl.
- Sieve it so that if any coarse particle is there, it can easily be separated except dryfruits.
- Next, add 2 tablespoons of dry fruits to this.
- Now in another mixing bowl mix all wet ingredients.
- Now slowly pour the wet mixture to dry mixture and mix this using a spatula.
- Don't over mix, otherwise the aeration will be gone.
- Meanwhile preheat the oven at 150 degree for 10 minutes.
- Put an aluminium foil on the baking tray.
- Grease the cake tin with oil and then spread dry flour all over it and remove the extra flour.
- Pour the cake mix and fill it up to 3/4th level of tin.
- Sprinkle the rest 1 tablespoons of dryfruits on the cake batter.
- When u bake, it will rise up.



- Bake at 150 degree for about 30 minutes.
- Insert a toothpick to check if the cake is cooked.
- If it comes out clean its ready.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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