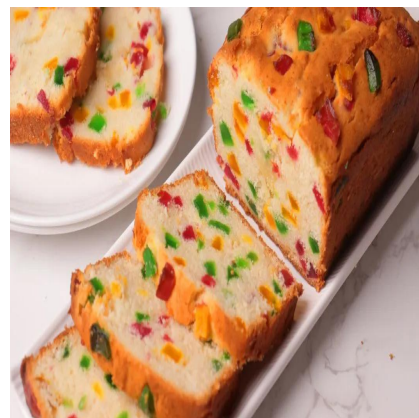


Recipe Name: Eggless Tutti Frutti Cake Recipe
Diet Type: Vegetarian
Course: Dessert
Cuisine: Continental
Quantity:



Ingredients

Ingredient	Quantity
• 1 cup All Purpose Flour (Maida) • 2 tablespoons Whole Wheat Flour • 1 teaspoon Sooji (Semolina/ Rava) • 2 tablespoon Milk Powder • 1 teaspoon Corn flour • 1/3 cup Sugar • 80 grams Butter - at room temperature • Milk - milk as required • 1/2 cup Curd (Dahi / Yogurt) - whisked • 1/2 cup Condensed Milk • 1 teaspoon Baking powder • 1/2 teaspoon Baking soda • 1/2 cup Tutti frutti • 2 tablespoons Raisins • pinch Food Color - pinch of yellow food colour (optional) • 1 teaspoon Vanilla Extract • 1 teaspoon Cardamom (Elaichi) Pods/Seeds - crushed (optional) • 1 tablespoon White vinegar • pinch Salt - pinch of salt • 1 tablespoon All Purpose Flour (Maida) - for dusting	8

Preparation

- Prepare a loaf tin by applying oil on it and dusting with flour.



- Mix well.
- Take a big mixing bowl and add butter, condensed milk, sugar, yogurt, vanilla essence and mix it well until it forms a creamy texture.
- Now sprinkle some plain flour over the tutti frutti and spread it well (Dusting the tutti frutti with some flour before incorporating them into the batter helps in even distribution preventing them from sinking to the bottom of the cake).
- Now add the dry ingredients to the wet mixture.
- Mix very well.
- For the right consistency, add milk if needed.
- Add tutti frutti and raisins and at last add white vinegar and then mix it well.
- Pour the batter into the prepared loaf tin and tap well.
- Sprinkle some crushed cardamom if using.
- Bake in the preheated oven for 30 to 35 minutes at the same temperature.
- The top needs to turn golden brown and a tester (toothpick) should come out clean.
- Allow the Eggless Tutti Frutti Cake to cool for 1 hour.

Macronutrients

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