DietCloud – Recipe

Recipe Name: Buckwheat Apple Cinnamon Loaf Cake Recipe

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 11/4 cup Buckwheat Flour (Kuttu Ka Atta) • 5 tablespoon Corn flour • 1/2 cup Brown Sugar (Demerara Sugar) - (alternatively icing sugar) • 1 Apple - peeled • 1-1/2 teaspoon Baking powder • 1-1/2 teaspoon Cinnamon Powder (Dalchini) • 1-1/2 teaspoon Vanilla Extract • 100 gram Butter - soft low fat • 2/3 cup Icing Sugar • 1/2 cup Milk - low fat	4

Preparation

• To begin making the Buckwheat Apple Cinnamon Loaf Cake recipe, sieve all dry ingredients and keep it aside.
• Preheat the oven to 180.

• In a bowl, add butter and sugar and blend it until creamy.
• Add eggs, 1 at a time and blend until pale yellow in colour.
• Add vanilla extract and mix.

• Using cut and fold method mix well.
• Pour the half batter in greased loaf pan, add half of apples evenly all over.
• Sprinkle half of cinnamon sugar on top of apple.

• Sprinkle remaining Cinnamon sugar on top.

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- Bake for 25 to 40 minute until done.
- Once it is done, allow it to cool completely.
- Cut and serve these delicious cakes.

Macronutrients

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