



## Ingredients for Tapioca Cake

- Grated Tapioca ☐ 3 cups
- Grated Coconut ☐ 1 cup
- Sugar ☐ 1.5 cups
- Semolina/Rava ☐ 1/4 cup
- Cardamom ☐ 7 pods crushed
- Ghee ☐ 3 tbsp

## Step 1 - Making Batter

- ☐ Add 1 cup of grated Coconut.



- ☐ Add 3 cups of grated Tapioca.



- ☐ Add 1.5 tbsp of Ghee.



- ☐ Add 1.5 cups of Sugar.



- ☐ Add 1/4 cup of Semolina/Rava.



- ☐ Add 7 crushed Cardamom Pods.



- ☐ Mix it well and make it as a Batter.



## Step 2 - Making Cake

- ☐ Add 1tbsp of Ghee.



- ☐ Grease the pan with that Ghee.



- ☐ Add the prepared Batter.



- ☐ Gently press the batter on its top surface with hand.



- ☐ Add the remaining 1/2 tbsp of Ghee.



- ☐ Now the Tapioca Cake is ready!

- ☐ Keep the flame at low heat. Cook for 40 minutes in a pressure cooker without weight.



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