

## Wheat Flour Cake



## **Ingredients for Wheat Flour Cake**

Cashews  $\square$  2 tbsp chopped Almonds ☐ 2 tbsp chopped

Wheat Flour ☐ 3/4 tsp

Jaggery ☐ 1/2 cup

Curd/Yogurt ☐ 1/4 cup

Refined Oil 1/4 cup

Wheat Flour \Boxed{1} cup Baking Powder ☐ 1 tsp

Water \Boxed 1/2 cup

Vanilla Essence ☐ 1 tsp [Optional]

## Step 2 - Making Wheat Flour Cake



☐ Preheat the pan for 5 minutes at medium-high heat. Use the steel frame to avoid direct heating of the batter.



☐ Place the pan bowl over the frame.



 $\square$  Now, the egg-less wheat flour cake is ready for serving!



☐ Please turn off the flame and let it cool down.



☐ Cover and cook for 25-30 minutes at reduced medium heat.

## Step 1 - Making Cake Batter

☐ Take a bowl and add 2 tbsp of cashew nuts.



Add 1 tbsp of chopped almonds.



☐ Add 3/4 tsp of ☐ Any nuts is ok. wheat flour and mix it well to avoid sinking at the bottom of the batter.



☐ Keep the mixture aside.



☐ Take another bowl and add 1/2 cup of



 $\square$  Add 1/4 cup of curd/yogurt.



☐ Add 1/4 cup of water each time in 2 remove coarse stuff



☐ Sieve it to ☐ Add 1 tsp of baking soda as well to avoid lumps later



☐ Take a sieve and get 1 cup of wheat flour in it.



☐ Whisk it until the jaggery dissolves.



 $\square$  Add 1/4 cup of refined oil.



☐ Add the mixture prepared at initial stage.



☐ Optionally, add

☐ Mix it well to get a smooth batter and keep it aside.



☐ Take a pan bowl, grease it with oil and dust the flour over all the inside surface.



☐ Pour the prepared cake batter



 $\square$  Top with 1 tbsp of chopped almonds. It is ready for baking process.











