

## Rava (Suji) Cake



## **Ingredients for Rava Cake**

Curd/Yogurt ☐ 1/4 cup Refined Oil 1/4 cup Sugar ☐ 1/2 cup Rava/Semolina 

1 cup Water □ 1/4 cup Plain Flour/Maida ☐ 2 tbsp Baking Powder ☐ 1/2 tsp Baking Soda ☐ 1/4 tsp Milk □ 2 tbsp

Step 2 - Baking Rava Cake



☐ Place the steel frame inside the pan.



☐ Preheat the pan for 5 minutes at medium-high with covered lid.



☐ Place the cake pan bowl over the frame.



☐ Now, the rava (suji) 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

Tutti Frutti 2 tbsp

Vanilla Essence ☐ 1 tsp

☐ Take a bowl and add 1/4 cup of yogurt/curd.











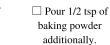






☐ Sieve it to remove coarse stuff to avoid lumps later







☐ Take a sieve and add 2 tbsp of plain flour, aka maida.





☐ Pour 2 tbsp of milk.

☐ Add 1 tsp of vanilla essence and mix well to get a batter.



☐ Pour the prepared cake batter

☐ Decorate it with 2 tbsp of tutti frutti. You can use your choice of nuts too.



















