



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
- ☐ Vanilla Essence ☐ 1 tsp
- ☐ Tutti Frutti ☐ 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

- ☐ Take a bowl and add 1/4 cup of yogurt/curd.
- ☐ Add 1/4 cup of refined oil.
- ☐ Add 1/2 cup of sugar and mix it well.
- ☐ Add 1 cup of rava/semolina.
- ☐ Pour 1/4 cup of water.
- ☐ Mix it well to avoid lumps and let the mixture rest for 15 minutes.
- ☐ Sieve it to remove coarse stuff to avoid lumps later.
- ☐ Add 1/4 tsp of baking soda additionally.
- ☐ Pour 1/2 tsp of baking powder additionally.
- ☐ 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.
- ☐ Take a cake pan and grease it with oil.
- ☐ Pour the prepared cake batter.
- ☐ Decorate it with 2 tbsp of tutti frutti. You can use your choice of nuts too.
- ☐ Now the batter is ready for baking process.

