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Ingredients for Toffee Cake

- Pitted Dates ☐ 1 cup [chopped]
- Boiled Water ☐ 3/4 cup
- Baking Soda ☐ 1/2 tsp
- Butter ☐ 6 tbsp
- Sugar ☐ 3/4 cup
- Vanilla Extract ☐ 1/2 tsp
- Beaten Egg ☐ 1
- Baking Powder ☐ 1 tsp
- Salt ☐ 1/4 tsp
- Plain Flour/Maida ☐ 1.5 cups
- Milk ☐ 2 tbsp
- Jaggery Powder ☐ 1/3 cup
- Butter ☐ 3 tbsp

Step 2 - Making Cake Batter



- ☐ Add 6 tbsp of butter in a bowl.



- ☐ Add 3/4 cup of sugar.



- ☐ Mix until it turns light and fluffy.



- ☐ Add 1/2 tsp of vanilla extract.



- ☐ Add 1 beaten egg.



- ☐ Add the dates mixture as made earlier and mix well.



- ☐ Add 1 tsp of baking powder.



- ☐ Add 1/4 tsp of salt.



- ☐ Add 1.5 cups of plain flour/maida.



- ☐ Mix it well evenly by folding in the flour using a spoon.



- ☐ You get the cake batter like this.



- ☐ Grease a pan with butter and dust some flour on every sides.



- ☐ Pour the cake batter into this pan and tap it to avoid air bubbles.



- ☐ The cake batter is ready for baking process.

Step 3 - Baking Cake



- ☐ Now, the cake is ready for toffee topping!



- ☐ Cover and cook for 50-55 minutes at reduced medium heat.



- ☐ Place the cake pan bowl over the frame.



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



- ☐ Place the steel frame inside the pan.



- ☐ Take a pan and add 1 cup of pitted dates.



- ☐ Add 3/4 cup of boiled water.

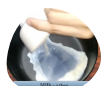


- ☐ Add 1/2 tsp of baking soda.



- ☐ Gently heat it for 5 minutes with medium to get soft dates and keep it aside.

Step 4 - Making and topping Toffee Sauce



- ☐ Get another pan and add 2 tbsp of milk.



- ☐ Add 1/3 cup of jaggery powder.



- ☐ Add 3 tbsp of butter,



- ☐ Heat gently until the butter gets melted.



- ☐ Simmer for 2 minutes and turn off as the toffee sauce is ready.



- ☐ Get the cake pan and prick all over the top surface of the cake with a fork.



- ☐ Pour the hot toffee sauce evenly over the surface and let it cool down.



- ☐ Now the toffee cake is ready to enjoy!

Step 1 - Dates Pre-preparation