

Eggless Fruit and Nut Cake

Servings: 16 pieces (1 piece per serving)



Ingredients

1 cup (100 g) refined flour
1 cup (100 g) milk powder
2 tbsp tatty fruity
1 tbsp chopped cashew nuts
1 cup (150 ml) milk
1 cup (100 g) powdered sugar
1 tsp baking powder
A pinch of cooking soda
A pinch of salt
1 tsp vanilla essence
100 g butter

Nutrients

Approx. calories per serving: 180 kcal

Procedure

Sieve the refined flour, milk powder, cooking soda and baking powder. Cream the butter and sugar together. Stir in the vanilla essence. Add the flour and milk powder mixture along with milk. Mix well to get a smooth batter.

Fold in the fruit and nuts to the batter and mix well. Grease and line a Healux cake mould or a suitable baking tray and pour the batter into it. Bake the cake following the baking instructions in the "Everyday Cooking" section.

Tip: Dusting the fruits and nuts with refined flour prevents them from sinking at the bottom.