



Eggless rawa cake

Tell the story of the recipe...

Ingredients

How many servings?

- 1 1/2 cup semolina
- 1/2 cup melted butter
- 3/4 cup powdered sugar
- 1/2 cup plain flour (maida)
- 1/4 cup curd
- 1 cup milk
- 2 tsp baking powder
- 1 tsp baking soda
- as needed chopped dry fruits
- as needed tooti-fruti
- 1 pinch salt

Steps

How long to cook?

- 1 In a bowl mix melted butter and sugar to form
- 2 Now add semolina, plain flour, curd, 3/4 cup milk, pinch of salt and mix well. Add 1/4 cup milk and let it rest for 30mins
- 3 Now mix again. Add chopped dry fruits, tooti-fruti, 2 tsp baking powder and 1tsp baking soda and mix
- 4 Transfer this batter to baking tin which is lined
- 5 Bake at 180deg for 40mins. Cake is ready!!