

BAKE BETTER

BAKERY AND PASTRY

7 *FREE*

Delicious Eggless Cake Recipes



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Recipe Card

TUTTI FRUTTI CAKE



INGREDIENTS

INGREDIENTS	QUANTITY	
	In grams	In cups
Flour	115 g	1/2 + 1/3 cup
Curd	124 g	1/3 + 1/8 cup
Icing Sugar	80 g	1/3 + 1/3 cup
Melted butter	56 g	-
Baking powder	2 g	1/2 tsp
Baking soda	1.4 g	1/4 tsp
Salt	A pinch	-
Lemon zest	2 lemons	-
Tutti frutti	60 g	-

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease an umbrella tin and keep aside.
2. In a bowl, take curd and sugar. Mix until sugar dissolves.
3. Add melted butter and mix it.
4. Now, add in sifted dry ingredients ie. Flour, baking powder, baking soda and salt along with lemon zest.
5. Mix it well. Lastly, add in tutti frutti and combine.
6. Transfer it in the prepared tin and bake at 180C for 25-30 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

BANANA CHOCOLATE BREAD RECIPE



INGREDIENTS

INGREDIENTS	QUANTITY	
	In grams	In cups
Flour	80 g	½ cup + 1 tbsp
Wheat flour	20 g	2 tbsp
Curd	37 g	2 tbsp
Brown sugar	30 g	2 tbsp + 1 tsp
Castor sugar	50 g	¼ cup
Melted butter	50 g	-
Baking powder	2 g	½ tsp
Baking soda	1.4 g	¼ tsp
Mashed bananas	100 g	-
Cinnamon powder	-	¼ tsp
Nutmeg powder	-	1/8 tsp
Walnuts	25 g	-
Dark chocolate	25 g	-
Milk	25 g	1 + ½ tbsp

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a loaf tin and keep aside.
2. In a bowl, take melted butter and both the sugars. Mix until sugar dissolves.
3. Add curd, milk and mashed bananas and mix it.
4. Now, add in sifted dry ingredients ie. Flour, wheat flour, baking powder, baking soda, cinnamon and nutmeg powder along with chopped walnuts and chocolate. Combine to form a batter.

5. Transfer the batter in the prepared tin and garnish with sliced bananas, walnuts and chocolate chips.
6. Bake at 180C for 45-50 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

MARBLE CAKE RECIPE



INGREDIENTS

INGREDIENTS	QUANTITY	
	In grams	In cups
Flour	100 g	1/2 + 1/4 cup
Curd	50 g	3 tbsp
Castor sugar	60 g	1/4 cup + 1/2 tbsp
Butter	40 g	2 + 1/2 tbsp
Baking powder	2 g	1/2 tsp
Baking soda	1.4 g	1/4 tsp
Condensed milk	25 g	-
Vanilla essence	-	1/4 tsp
Salt	A pinch	-
Dutch processed cocoa powder	-	2 tbsp
Water	30 ml	2 tbsp
Milk	50 g	3 tbsp

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a loaf tin and keep aside.
2. In a bowl, cream butter and sugar until light and fluffy.
3. Add curd, milk, vanilla essence and condensed milk. Mix well.
4. Now, add in sifted dry ingredients ie. Flour, baking powder, baking soda and salt. Combine to form a batter.
5. Divide the batter in two equal parts. In a bowl dissolve cocoa powder with water. Add this to one part of cake batter.
6. Pour the batters in the prepared tin to give marble effect.
7. Bake at 180C for 10 minutes (OTG mode: lower rod only). After 10 minutes, spread crumble on top and bake again for 20-25 minutes or until toothpick comes out clean when inserted in the centre.

PISTACHIO CRUMBLE	QUANTITY
Flour	20 g
Pistachio powder	20 g
Sugar	12 g
Unsalted Butter	10 g

METHOD

1. In a bowl, take all dry ingredients and rub in the butter to make crumble/sand like texture.

ZUCCHINI BREAD



INGREDIENTS

INGREDIENTS	QUANTITY	
	In grams	In cups
Flour (a)	67 g	½ cup
Wheat flour	17 g	2 tbsp
Curd	25 g	1 + ½ tbsp
Brown sugar	50 g	¼ cup
Castor sugar	40 g	3 tbsp
Oil	70 g	1/3 cup + ½ tbsp
Baking powder	2 g	½ tsp
Baking soda	1.4 g	¼ tsp
Grated zucchini	90 g	-
Flour (b)	25 g	3 tbsp
Cinnamon powder	-	½ tsp
Nutmeg powder	-	1/8 tsp
Walnuts (chopped)	10 g	-
Almonds (chopped)	30 g	-
Condensed Milk	20 g	-
Salt	-	1/8 tsp
Milk	30 g	2 tbsp

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a loaf tin and keep aside.
2. In a bowl, take zucchini and flour (b). mix and keep aside.
3. In another bowl, take dry ingredients Flour, wheat flour, baking powder, baking soda, salt, cinnamon and nutmeg powder along with chopped walnuts and almonds. Mix it and keep aside.
4. Now take oil, both sugars, curd and condensed milk. Mix this and add the zucchini mix along with dry ingredients mix. Combine well.
5. Lastly, add in the milk and combine.

6. Transfer the batter in the prepared tin.
7. Bake at 175C for 30-35 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

SWEETLIME CAKE WITH LEMON GLAZE



INGREDIENTS

INGREDIENTS	QUANTITY	
	In grams	In cups
Flour	90 g	½ + 1/8 cup
Curd	70 g	¼ cup
Castor sugar	30 g	2 tbsp + 1 tsp
Melted Butter	48 g	-
Baking powder	4 g	1 tsp
Baking soda	2.75 g	½ tsp
Condensed milk	35 g	-
Corn flour	8 g	1 tbsp + 1/4 tsp
Zest of sweet lime	1 no.	-
Sweet lime juice	20 ml	1 tbsp + 1 tsp

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease a Bundt tin and keep aside.
2. In a bowl, take melted butter, sugar, curd and condensed milk. Mix it well.
3. Now, add in sifted dry ingredients ie. Flour, baking powder, baking soda and corn flour followed by zest. Combine to form a batter.
4. Lastly, add in the juice and mix.
5. Pour the batter in prepared bundt mould.
6. Bake at 180C for 25-30 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

LEMON GLAZE	QUANTITY
Zest of sweet lime	½ no.
Lemon juice/sweet lime juice	40 g
Sugar	65 g
Unsalted Butter	50 g
Corn flour	½ tbsp
Water	1 tbsp
Condensed milk	50 g

METHOD

1. In a saucepan, take sugar, butter and juice. Heat till butter melts completely.
2. Mix corn flour and water to make slurry. Add this to the saucepan and cook for 2-3 minutes.
3. Lastly, add the zest and condensed milk and cook for another few minutes.
4. Remove from heat and cool.

PUMPKIN CAKE



INGREDIENTS

INGREDIENTS	QUANTITY	
	In grams	In cups
Flour	83 g	½ cup + 1 tbsp + ½ tbsp
Brown sugar	40 g	3 tbsp
Condensed milk	20 g	-
Melted butter	40 g	-
Baking powder	4 g	1 tsp
Baking soda	2.75 g	½ tsp
Curd	30 g	1 + ½ tbsp
Cinnamon powder	-	1/8 tsp
Nutmeg powder	-	1/8 tsp
Walnuts (chopped)	35 g	-
Pumpkin puree (pumpkin grinded to a paste)	67 g	-
Vanilla essence	-	¼ tsp
Salt	A pinch	-
Milk	5 ml	1 tsp

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease an umbrella tin and keep aside.
2. In a bowl, take melted butter, sugar, curd and condensed milk. Mix it well.
3. Now, add in sifted dry ingredients ie. Flour, baking powder, baking soda, cinnamon, nutmeg and salt. Combine to form a batter.
4. Lastly, add in the milk, puree, vanilla essence and nuts. Mix well.
5. Pour the batter in prepared umbrella mould.
6. Bake at 180C for 30-35 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.

ORANGE ALMOND CAKE



INGREDIENTS

INGREDIENTS	QUANTITY	
	In grams	In cups
Flour	40 g	¼ cup + 1 tbsp
Wheat flour	40 g	¼ cup + ½ tbsp
Brown sugar	20 g	1+1/2 tbsp
Condensed milk	100 g	-
Melted butter	50 g	-
Baking powder	2 g	½ tsp
Baking soda	1.4 g	¼ tsp
Orange zest	½ no.	-
Almonds (chopped)	20 g	-
Orange juice	60 ml	-
Vanilla essence	-	½ tsp
Almond flour	50 g	½ cup
Milk	20 ml	1 tbsp + 1 tsp

METHOD

1. Preheat the oven at 180 C (OTG mode: upper rod + lower rod + fan). Grease and line a 6inch round tin and keep aside.
2. In a bowl, take melted butter, sugar and condensed milk. Mix it well.
3. Now, add in sifted dry ingredients ie. Flour, wheat flour, baking powder, baking soda and almond flour. Combine to form a batter.
4. Lastly, add in the milk, juice, zest, vanilla essence and chopped almonds. Mix well.
5. Pour the batter in prepared mould.
6. Bake at 180C for 25-30 minutes (OTG mode: lower rod only) or until toothpick comes out clean when inserted in the centre.