

BAKE BETTER PRESENTS

Eggless Baking for Beginners

7 Delicious Easy-Bake Recipes for Home Bakers



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LAMINGTON CAKE RECIPE



LAMINGTON CAKE RECIPE

INGREDIENTS

- Flour 105 gm
- Caster sugar 9 tbsp
- Vegetable Oil 90 gm
- 9 Tbsp Milk
- Curd 45 gm
- Baking Powder 1/4Tsp + 1/8 Tsp
- Baking Soda 1/4Tsp + 1/8 Tsp
- Salt 1/4Tsp + 1/8 Tsp
- Desiccated coconut
- Mixed fruit jam

METHOD

1. Preheat the oven at 180° C (OTG MODE: UPPER ROD+LOWER ROD+FAN).
2. Grease your tin with oil or butter and then line it with butter paper.
3. In a bowl sieve together the flour, salt, sugar, baking powder, baking soda.
4. In another bowl combine milk, curd and oil. Add the wet ingredients gradually to the dry ingredients.
5. Pour the batter in the tin and then pipe blobs of jam. Make swirl with the help of a toothpick.
6. Bake at 180° C for 30-35 minutes (OTG MODE: LOWER ROD) or until a toothpick comes out clean. Demould the cake and trim off the dome (if formed) Brush with lightly melted jam on all sides and roll over desiccated coconut.

DATE AND WALNUT CAKE



DATE AND WALNUT CAKE

INGREDIENTS

- Whole wheat flour - 70 gm
- Caster Sugar - 20 gm
- Vegetable Oil - 40 gm
- Milk (Part A) - 70 gm
- Dates (Part A) - 40 gm
- Baking soda - 1/2 tsp
- Milk (Part B) - 70 gm
- Chopped Dates (Part B) - 40 gm
- A handful of Walnuts -lightly coated with flour

METHOD

1. Preheat the oven at 180° C (OTG MODE: UPPER ROD+LOWER ROD+FAN). Grease tin with oil and dust flour.
2. Microwave chopped dates (A) and milk (A) until soft. Blend into a thick paste in grinder. Add remaining milk (B) and oil into the paste.
3. In a bowl sieve the dry ingredient that is the whole-wheat flour, sugar, baking soda. Mix chopped dates (B) into this . Gradually add wet ingredients into the dry ingredients along with flour coated walnut, combine well and Pour the batter in the greased tin.
4. Bake at 180° C for 20 to 25 minutes (OTG MODE: LOWER ROD) or until a toothpick comes out clean.

CHOCOLATE FUDGE



CHOCOLATE FUDGE

INGREDIENTS

- Condensed milk 200g
- Dark chocolate 150 g
- Salt A pinch
- Cocoa powder 1/2 tsp
- Vanilla essence 1/2 tsp
- Roasted almond flakes - Handful for decoration
- Powdered pistachio for decoration
- Crushed almonds - 20 gm

METHOD

1. In a bowl take condensed milk and dark chocolate together, and microwave this until the chocolate melts using 30 seconds heat intervals, stirring between each round. Once melted, add salt, vanilla essence and mix.
2. Add cocoa powder to it and roasted almond flakes in crushed form and mix.
3. Now cover a small rectangular ring with cling wrap on one side and place powdered pistachios and chopped almonds .
4. Pour the fudge mixture in the small rectangular ring (if you want you can also use a silicone baking mould) and set it overnight or until it sets completely.
5. De-mould and cut in small pieces, serving each portion upside down (nutty portion upwards).

WHOLEWHEAT BURGER BUNS



WHOLEWHEAT BURGER BUNS

INGREDIENTS

- Flour (Maida) -110 gm
- Wheat Flour - 90 gm
- Caster Sugar - 12 gm
- Instant Yeast - 8 gm
- Salt - 4 gm
- Water - 115-125 gm (luke warm)
- Salted Soft Butter - 8 Gm
- Sesame Seeds for decoration

METHOD

- 1.Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod+ fan).
- 2.In a bowl, take all the dry ingredients and give it a stir. Add the water gradually and start kneading to form a dough.
- 3.Once the gluten has developed add the butter and knead again to form a soft dough.
- 4.Now divide the dough in equal portions of 90 g each. Roll them into balls (tucking the ends below) and keep them on a baking tray and place the tray in the proofer for around 30 minutes or doubles in size (at home you can simply place the buns to rise in a warm kitchen).
- 5.Once proofed, spray water on them and sprinkle sesame seeds on top.
- 6.Bake them in preheated oven for about 20 minutes or until golden brown.

OCCHI DI BUE COOKIES



OCCHI DI BUE COOKIES

INGREDIENTS

- Flour - 62g
- Caster sugar - 24g
- A pinch of Salt
- Salted soft butter - 46g
- Vanilla essence - ½ tsp
- Desiccated coconut - 5g
- Mix fruit jam

METHOD

1. Pre-heat the oven at 180°C (OTG mode: upper rod + lower rod + fan).
2. In a bowl cream butter and sugar using a spatula until pale and fluffy. Add in vanilla essence and mix.
3. In another bowl, sieve together salt and flour. Add it to first creamed mixture and form a dough.
4. Now divide the dough into equal parts of 20 g each.
5. Dip each part in milk and then coat only the top with desiccated coconut.
6. Create a thumb impression in the center of the cookie dough and fill it with jam.
7. Bake at 180°C (OTG mode: upper rod + lower rod + fan) for 10–12 minutes or until golden brown in colour.

CHOCOLATE CAKE (SPONGE ONLY)



CHOCOLATE CAKE (SPONGE ONLY)

INGREDIENTS

- Flour - 120 gm
- Caster sugar - 120 gm
- Coco powder - 25 gm
- Baking Soda - 3 gm
- Salt - 1/4 tsp +1/8 tsp
- Milk - 135 gm
- Vegetable oil - 65 gm
- Vinegar - 5 gm

METHOD

1. Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan) grease and line (with butter paper) two 6-inch round cake tins
2. In a bowl mix together all the wet ingredients. In another bowl sift together all the dry ingredients.
3. Now fold in the dry ingredients into the wet ingredients and give it a nice mix.
4. Pour batter in prepared tins such that both have equal amount of batter.
5. Bake in a preheated oven (lower rod mode) at 180°C for 30 – 40 minutes or until a toothpick inserted at the center comes out clean. Cool the cakes completely before demolding.

BREAKFAST COOKIES



BREAKFAST COOKIES

INGREDIENTS

- Softened salted butter - 50g
- Caster sugar - 50g
- Vanilla Extract - 1/2 tsp
- Milk - 25g
- All Purpose flour/Maida - 105g
- Baking soda - 1/4tsp
- Corn flakes (some extra for later) - 50g
- Raisins - 30g
- Cranberry (small chopped) - 30g

METHOD

1. Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan).
2. In a bowl, cream together the soft butter and caster sugar, until light and fluffy.
3. Then add milk, vanilla extract and combine again.
4. Sift the dry ingredient that is the flour and baking soda directly into the the creamed butter mixture.
5. Then add in the chopped raisins, cranberries and cornflakes to form a dough.
6. Divide the cookie dough into balls of 45-50 gm each, gently press each cookie ball on a plate of cornflakes to provide extra crunch and rustic appearance to the cookies.

BREAKFAST COOKIES

METHOD

5. Now place each cookie on a lined baking tray and press a little, make sure to give 3 finger space between each cookie.
6. Bake at 180°C (OTG Mode: upper rod + lower rod + fan) for 12 to 15 min until the cookies turn light golden in colour.
7. Cool completely before serving.