

rare recipes
by
Reena Malhotra

EGGLESS DATES-N-WALNUTS CAKE



Ingredients :

(In order of requirement, during preparation)

For the Cake :

- | | |
|--|---------------|
| <input type="checkbox"/> Refined Flour (Maida) | 2 cups |
| <input type="checkbox"/> Baking Powder | 1 teaspoon |
| <input type="checkbox"/> Soda Bi-carbonate | ½ teaspoon |
| <input type="checkbox"/> Salt | A pinch |
| <input type="checkbox"/> Sugar – Powdered | 1 cup |
| <input type="checkbox"/> Dates – Seedless (Cut in Slices) | ½ cup |
| <input type="checkbox"/> Walnuts (Chopped) | ½ cup |
| <input type="checkbox"/> Cooking Oil (Sunflower) / Unsalted Butter | 3 tablespoons |
| <input type="checkbox"/> Milk (Luke Warm) | 1 cup |

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Method of Preparation :

- Pre-heat the Oven to 200 degrees Celsius.
- Grease a Cake Baking Tin/ Baking Dish with Cooking Oil/ Butter.
- Sieve the Refined Flour, Baking Powder, Soda Bi-Carbonate and a pinch of Salt in a Bowl and keep aside.
- Mix Sugar, Dates, Walnuts and Cooking Oil/ Melted Butter in another Bowl.
- Add Milk to the mixture of Sugar, Dates, Walnuts and Cooking Oil.
- Slowly mix the Flour mixture into the above mix of Milk, Sugar, Dates, Walnuts and Cooking Oil.
- The Cake Batter is now ready.
- Pour the Cake Batter into the Baking Tin/ Baking Dish.
- Bake the Cake for 35-40 minutes at 200 degrees Celsius.
- Check the readiness of the Cake by inserting a Knife/ Toothpick into the Cake. If the Cake is ready then the Knife/ Toothpick will not be wet and sticky and will come out dry.
- Remove from the Oven when ready and allow it to cool.
- Take a Serving Dish.
- Turn the Baking Tin/ Baking Dish upside down and tap it gently, allowing the Cake to come out and rest on the Serving Dish.
- Slice the Cake into pieces.
- Serve Cool and Enjoy.

This cake tastes best, when consumed within 30 minutes of serving

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