

Eggless vanilla cake

Ingredients.

- 1 1/4 cups (170 grams) of flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking Soda
- 3/4 cup (275 ml) condensed milk
- 4 tbsp (60 grams) melted butter
- 1 tsp vanilla essence

Instructions.

1. Start by sieving the dry ingredients that are flour, baking powder, baking soda then set that aside.
2. Grease a 7-inch baking tin with butter then dust it with flour and shake off excess flour then set that aside.
3. In a bowl, combine condensed milk, melted butter and vanilla essence then mix until they are well combined.
4. Add the dry ingredients to the wet and using a spatula, combine the ingredients until they are well mixed, you can add 5 tbsp of water to the batter if the batter consistency is a little thick.
5. Pour the batter into the prepared 7-inch cake tin and bake in a 180degrees in oven for 35 minutes.
6. You will know your cake is ready when it pulls away from the pan and it springs when lightly pressed at the center.



nirvanam
AUTHENTIC NORTH & SOUTH INDIAN RESTAURANT CHAIN

LUNCH BUFFET
(ALL BRANCHES)

AWARDED BEST RESTAURANT IN JAPAN FOR 6 YEARS CONSECUTIVELY.

Make any occasion special with our large scale booking - Birthday, Marriage, Anniversary, Festivals and more. Ladies Day, every Tuesday. Free Lassi/Mango Lassi for Ladies.