



Fruit Nut Cake

Serve: 4

Courses: Sweets & Desserts

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 125gm raisins
- 2) 100gm cashewnuts
- 3) 50gm tutti frutti
- 4) 130gm brown sugar
- 5) 1 tsp dry ginger powder
- 6) 1 tsp cinnamon powder
- 7) 1 tsp baking soda
- 8) 2 eggs
- 9) 300gm maida
- 10) 2 tsp baking powder
- 11) 1 and 1/2 cups water
- 12) 2 tbsp Figaro Pure Olive Oil

Methods:

Step 1: Sift maida and baking powder together. Keep aside.

Step 2: Mix all dry fruits and nuts in a bowl. Dust with a tsp of flour and put in a kadhai.

Step 3: Add baking soda, sugar, water, Figaro Pure Olive Oil, dry ginger powder and cinnamon powder.

Step 4: Cook over medium flame till boiling. Simmer for 2-3 minutes. Cool completely.

Step 5: Pre-heat oven at 180 degree C for 15 minutes.

Step 6: Beat eggs. Add to cooled mixture. Fold in maida mixture. Combine well.

Step 7: Pour cake mix into greased tin. Bake for one hour.

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Step 8: Let cool. Invert onto tray. Slice and serve or store.

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