

Instructions

Preheat the oven for 15 mins.	My oven evenly bakes a max of 1.5 cups flour cake.	High temp causes the cake to rise too fast (~ 7 mins) with an uncooked middle.
⚠ Ovens' calibrations are not consistent across brands. For instance, my friend's oven's 180C is my 160 C. Beware! If your cake rises too fast when your proportions are correct, your oven's temperature is higher what is shown in the dial indicator.		
Pick the right-sized pan, generously oil the pan, fill only to half its height and tap the air bubbles.		Cake flour: 1 cup maida- 2tbsp maida+2tbsp corn four.
Always sieve the dry ingredients.	Baking time varies for different ovens.	Self- rising flour: 1 cup maida+1 ½ tsp baking powder+ ½ tsp salt
Bake as soon as you cut and fold the dry ingredients into the wet. Don't over mix. The reaction dies if you mix for too long.		¼ tsp soda = 1 tsp baking powder & 1tsp of baking powder for 1 cup of flour.
Bake only using the bottom element until the cake fully rises; turn on the top element only later. Cover with aluminum foil if the top is browning quickly.		For ¼ tsp baking soda, add acids like ½ tsp vinegar (or lemon juice) or ½ cup buttermilk (or yogurt), else it'll leave bitter notes. With soda, less is more!
Don't over-bake. Wait for the cake to cool down before removing from the mold. Don't wait for too long because the cake can start to perspire from the bottom.		1 cup buttermilk substitution: 1 cup milk+ 2 tbsp lemon juice & set aside for 10 mins or ¾ cup yogurt+1/4 cup milk 16tsbp = 1 cup, 1 tbsp= 3 tsp
Cool on a wire rack so that the cake gets ventilation from all sides.		Brown sugar/ jaggery makes cakes too soft and potentially crumbly. Use wisely!
Structure binders: Flours and protein; Tenderness providers: Fat and sugar.		If the cake is dry/ overcooked, poke holes and pour 2-3 tbsp of cold sugar syrup.
Cooking time varies for any changes in the <i>flour proportions</i> . Remember!		1 Egg substitutes: 1 tbsp flax seed+2 tbsp water, ¼ cup mashed banana, ¼ cup apple sauce/ oil/ aquafaba/ yogurt/sweetened condensed milk (adjust sugar!)
Don't touch the cake once you put it into the oven. Moving breaks the structure.		
Top only with almonds, cashews, not raisins/walnuts because they burn easily. Turn only the lower filament while using nuts as toppings.		
When you double the recipe, cooking times do not double. Depending on the oven, the center may not cook in the time the edges get browned.		For evening tea, 1.5 cups of sugar+flour total feeds only 6 people, max.
		Cookies become black first and smell great later! Eyes on the baked goods!
❌ don't mix milk and yogurt ❌ don't heat honey ❌ don't mix milk and oil ❌ millets with oil ❌ banana with milk ✅ whisk the yogurt well before adding to the dough ✅ millets only with ghee not oil		

Flavour combinations:

Orange-chocolate, Orange-coconut, lime-coconut, banana- walnut, rose-pistachios, Choco-coconut- pecans, Strawberry-cream, lemon-poppy, strawberry-chocolate, lemon-pista, caramel-coconut, caramel-banana, almond-orange, honey-lavender, chocolate-ginger, turmeric-lavender, nutella-banana, mint-chocolate, caramel-apple, chocolate-coconut, guava-lemon, pear-allspice, banana-cinnamon.

Butter cakes (author)	Temp, Time	Dry	Wet	Notes
Basic Vanilla cake (Dasanna amit)	180 C for 30 mins	<input type="checkbox"/> 1½ cup atta/maida <input type="checkbox"/> ½ tsp baking soda <input type="checkbox"/> 1 tsp baking powder <input type="checkbox"/> 1/8 tsp salt	<input type="checkbox"/> ½ cup butter <input type="checkbox"/> ½ cup sugar + ½ cup water <input type="checkbox"/> 4 Tbsp dahi + 1 tbsp water <input type="checkbox"/> 1 tbsp vinegar <input type="checkbox"/> 1 tsp vanilla essence	Sugar icing: Beat well : 1/3 cup powdered sugar with 1 tbsp of milk/3/4 lemon juice/ cream/ to form a flowing batter+ vanilla essence. Tres Leches: Mix 1:1:1::: condensed :evaporated :whole milk & soak for 4hrs ; Top with cream/custard frosting
Atta cake (Dassana Amit) Basic condensed milk cake	180 C for 45 mins	<input type="checkbox"/> 1 cup atta <input type="checkbox"/> ½ tsp baking powder	<input type="checkbox"/> ½ cup condensed milk <input type="checkbox"/> 1/3 cup butter <input type="checkbox"/> 4 tbsp sugar + ½ cup water <input type="checkbox"/> 1 tsp vanilla essence	Melted chocolate decorations: Coat a balloon, mint leaves or bubble wrap with melted chocolate and let it dry. Trace patterns on a butter paper using melted chocolate and let it dry. Peel off the patterns!
Mawa cake (hebbbar's kitchen) Top with 3tbsp cashews, pista and almonds before baking, no raisins because they brown easily.	180 C for 30-40 mins	<input type="checkbox"/> 1½ cup maida/atta <input type="checkbox"/> ¼ tsp baking soda <input type="checkbox"/> 1 tsp baking powder <input type="checkbox"/> 1/8 tsp salt <input type="checkbox"/> Mix grated mawa(~90 g) at the end without sieving.	<input type="checkbox"/> ½ cup butter <input type="checkbox"/> 1 cup sugar <input type="checkbox"/> ¼ cup cream <input type="checkbox"/> 1/2 cup milk <input type="checkbox"/> ½ tsp cardamom/lavender	Mawa: Mix the ingredients on low heat and stir until it comes together. <input type="checkbox"/> 1tsp butter <input type="checkbox"/> ¼ cup milk <input type="checkbox"/> ½ cup milk powder May be mix rose water for a mild fragrance?
Skip cardamom powder in the mawa cake. Once it has cooled down, pour ¼ cup of cooled, boiled milk mixed with condensed milk to make the equivalent of tres-leches ! Top with whipped cream!				
Basic dahi cake	180 C for 30-40 mins	<input type="checkbox"/> 1½ cup maida/atta <input type="checkbox"/> ¼ tsp baking soda <input type="checkbox"/> 1 tsp baking powder <input type="checkbox"/> 1/8 tsp salt	<input type="checkbox"/> ½ cup butter/ ½ cup ghee <input type="checkbox"/> ½ cup sugar+ ½ cup water <input type="checkbox"/> 4 Tbsp whisked curd+1 tbsp water <input type="checkbox"/> 1 tsp vanilla essence	
Beetroot cake (Self)	180 C for 30 mins	<input type="checkbox"/> Atta(1 cup) <input type="checkbox"/> Cocoa(1 tsp) <input type="checkbox"/> Salt <input type="checkbox"/> Soda (½ tsp)	Cream{butter(¼ cup), khand sugar(½ cup), condensed milk (¼ cup)}, add pureed beetroot(1)	Add a dash of vinegar. Cover and bake.
Almond cake (Adapted from	180 C for 20 mins	<input type="checkbox"/> ½ cup+ 2 tbsp maida/atta	<input type="checkbox"/> ¼ cup butter melted	Add 1Tbsp dried lavender flowers soaked in water / ½ tsp lavender powder +lemon

spiceupthecurry)		<input type="checkbox"/> 1/2 cup almond flour <input type="checkbox"/> 2 Tbsp corn flour <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1 tsp baking powder <input type="checkbox"/> 1/8 tsp salt	<input type="checkbox"/> 1/2 cup condensed milk <input type="checkbox"/> 1/2 cup water <input type="checkbox"/> 1 tbsp vinegar <input type="checkbox"/> 1 tbsp vanilla extract	zest/orange powder to the wet ingredients to make an almond- lemon/orange lavender cake. Another idea is to have an orange-marzipan {powdered orange peel, honey, sugar, soaked almond} filling! Yum!
Oil/ghee cakes or muffins	Temp, Time	Dry	Wet	Notes
Basic ghee cake	180 C for 30 mins	<input type="checkbox"/> 1 cup maida / atta <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1/2 tsp baking powder	Cream{Ghee(1/4 cup), powdered sugar(1/2 cup), evaporated milk (1/2 cup), vanilla syrup(1 tsp)}	Evaporated milk: Boil 1 cup milk until it reduces 1/2 cup.
<p>Apple topping: Thinly sliced apples, mixed with sugar and cinnamon. Let it sit for 10 minutes, remove the excess water and add it to the cake on the top before baking. Top with Streusels or oats crumbs, cover and bake.</p> <p>Crumb: oats (0.25 cups), pumpkin seeds/walnuts, maida (0.5 cups), butter (0.25) sugar (1/3 cup) and make a crumbly texture.</p>				
Banana cake / loaf (modified from Nanditha Gupta's original recipe)	180 C for 30 mins	<input type="checkbox"/> 1 1/2 cup maida / atta <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1/2 tsp baking powder <input type="checkbox"/> 1/2 tsp salt	<input type="checkbox"/> 3 mashed, fully ripe bananas <input type="checkbox"/> 1/2 cup oil <input type="checkbox"/> 2/3 cup powdered sugar <input type="checkbox"/> 1 tsp vanilla extract <input type="checkbox"/> Cinnamon 1 tsp <input type="checkbox"/> Nutmeg 1/4 tsp	For muffins, bake at 180 C for 15 mins only. Ganache (Ranjitha P): For a full layer of cake, warm amul cream (1/4 cup) (shouldn't be hot), hand-whip with chocolate (3/4 cup) (white/dark) till creamy and refrigerate for an hour! Spread it thin.
Chocolate cake (Nanditha Gupta)	180 C for 30 mins	<input type="checkbox"/> 1 1/2 cup (240 gm) maida <input type="checkbox"/> 6tbsp cocoa powder <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1/2 tsp baking powder <input type="checkbox"/> 1/2 tsp salt	<input type="checkbox"/> 1/2 cup dahi <input type="checkbox"/> 3/4 cup sugar <input type="checkbox"/> 1/2 cup oil /ghee melted <input type="checkbox"/> 1 tsp vanilla extract	<input type="checkbox"/> Add Walnuts and chocochips <input type="checkbox"/> For muffins, bake at 180 C for 20 mins only. Muffins cook faster. Add choco-chips and bake in a tin... Voila! Banana choco-chip bread is ready!
Cocoa Cake (Eric Gingrich, MSU)	190C for 25 mins	<input type="checkbox"/> 1 1/2 cup maida / atta <input type="checkbox"/> 3tbsp cocoa powder <input type="checkbox"/> 1 tsp baking soda <input type="checkbox"/> 1/2 tsp salt	<input type="checkbox"/> 1 cup sugar +1 cup cold water* <input type="checkbox"/> 6 tbsp oil <input type="checkbox"/> 1 tbsp vinegar <input type="checkbox"/> 1 tsp vanilla extract	Add 2 tbsp of instant coffee for a coffee cake. Red velvet cake: Use maida, 1 tbsp of cocoa powder, cinnamon(dash), sub {1/2 cup cooked beet puree + 1/2 cup milk} for water +lemon CC frosting

Honey cake (hebbar's kitchen) Substitute (1/2 cup butter + 1/4 cup oil) for (3/4 cup oil)	180 for 40 mins	<input type="checkbox"/> 2 cups maida / atta <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1 tsp baking powder <input type="checkbox"/> 1/4 tsp salt	<input type="checkbox"/> 1 cup sugar (230 grams) <input type="checkbox"/> 3/4 cup curd/yogurt(200 g) <input type="checkbox"/> 3/4 cup oil (135 g) <input type="checkbox"/> 1 tsp vanilla extract <input type="checkbox"/> 1/4 - 1/2 cup milk, as required	<input type="checkbox"/> Honey syrup: 2 tbsp sugar, 1/4 cup water, 1/4 cup honey. Do not heat the honey. <input type="checkbox"/> Jam mixture: 1/4 cup jam, 1tbsp honey <input type="checkbox"/> Top with desiccated coconut powder. <input type="checkbox"/> Poke holes in the cake b4 pouring the syrup
Atta- Jaggery cake (Amma)	180 for 30 mins	<input type="checkbox"/> 1 cup Atta <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1/2 tsp baking powder	<input type="checkbox"/> 1/2 cup jaggery pwdr <input type="checkbox"/> 1/4 cup oil / ghee <input type="checkbox"/> 1/4 cup apple puree/ milk <input type="checkbox"/> 1/2 cup water	Add Tea masala+ vanilla extract for flavouring. Make sure that it doesn't brown from the bottom. Top with broken cashews and almonds.
Caramel cake		<input type="checkbox"/> 1 cup Atta <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1/2 tsp baking powder	<input type="checkbox"/> 1/4 cup powdered sugar <input type="checkbox"/> 1/4 cup ghee <input type="checkbox"/> 1/2 cup Milk <input type="checkbox"/> 1/4 cup caramel condensed milk	Season with orange peel powder and vanilla essence. Beat the ghee and then add caramel and sugar and continue beating till fluffy and then add the other ingredients.
Rawa cake (If using coconut powder, sub 1/4 cup rawa with equal amount of coconut powder and rest for 4-6 hours.)	180 C for 30 mins	Mix and set aside for 2 hours in the fridge { <input type="checkbox"/> 1 cup - Rava fine <input type="checkbox"/> 1/2 cup sugar <input type="checkbox"/> 1/2 cup milk} If the rawa is not fine, just grind it dry.	Mix (2 tbsp+ 1/2 tsp baking powder+1/4 tsp baking soda) and add {1 tsp vinegar+ 3 tbsp oil/ ghee melted+ vanilla extract + tutti fruit coated in maida} to the rawa mixture before baking it.	Butter cream frosting: 2 cups powdered sugar creamed with 1/2 cup soft butter and vanilla essence. Add 1 tbsp of milk or only as needed to make a spreadable soft spread. Optional flavours: lemon zest, brewed thick coffee or melted chocolate.
Christmas cake with nuts and caramel (dasanna amit); browns easily. Cover the top.	180 for 50-60 mins	<input type="checkbox"/> 1 cup atta <input type="checkbox"/> 1/4 - 1/2 tsp baking soda <input type="checkbox"/> 1/4 tsp baking powder <input type="checkbox"/> nutmeg, cinnamon, cardamom	<input type="checkbox"/> 2 tsp vinegar <input type="checkbox"/> 3 Tbsp oil <input type="checkbox"/> caramel solution + nuts with juice <input type="checkbox"/> orange peel powder(important)	<input type="checkbox"/> Caramel solution: 1/4 cup sugar + 1 tbsp of water, make caramel. Pour 1/2 cup cold water and mix well. <input type="checkbox"/> Soak 1 cup nuts(cashews, almonds, dates, pistachio etc) in 1/2 cup of apple/ orange/ grape juice for 3 days.
Breads (author)	T, t	Dry	Wet	Notes
Pound cake (Dassana Amit)	180 C for 30 mins	<input type="checkbox"/> 1 1/2 cup atta <input type="checkbox"/> 1/2 tsp baking soda <input type="checkbox"/> 1 tsp baking powder <input type="checkbox"/> 1/8 tsp salt (optn)	<input type="checkbox"/> 1/2 cup butter <input type="checkbox"/> 3/4 cup condensed milk <input type="checkbox"/> 1/2 cup luke-warm milk <input type="checkbox"/> 1/4 cup sugar(optional)	For a Starbucks lemon loaf, add some lemon zest in the batter and do a sugar lemon glaze. Mix some batter with 2 tbsp of condensed milk +nuts

			<input type="checkbox"/> 1 tsp vanilla essence	chopped and top before baking!
Zucchini bread (Genius kitchen)	180 C for 50 mins	<input type="checkbox"/> 1 cups flour, sifted <input type="checkbox"/> 2/3 cups zucchini (finely grated) <input type="checkbox"/> 1/2 teaspoons baking powder <input type="checkbox"/> 1/4 teaspoon baking soda <input type="checkbox"/> 1/4 teaspoon salt <input type="checkbox"/> 1 tsp cinnamon, 1/4 tsp nutmeg	<input type="checkbox"/> 1/4 cup low-fat vanilla yogurt <input type="checkbox"/> 1/4 cup vegetable oil <input type="checkbox"/> 2/3 cups sugar Add one flax egg : 1 tbsp flax seed powder beaten with 3 tbsp water. Leave it aside for 20 mins.	Honey comb : Simmer honey/ golden syrup (4 tbsp), sugar(1/2 cup) for 3 minutes and turn off. Add baking soda (1 1/2 tsp), whisk well as it whooshes and pour on an oiled surface. Cut once it cools down. Golden syrup : Single thread with 1/2 cup sugar+ water(2 tbsp)+ 2 1/4 cup sugar+ 1 1/2 boiling water +lemon juice(1 tbsp) and simmer for 15- 20 minutes until syrupy.
Corn bread (modified from Gena Hemshaw)	200 C for 35-40 mins	<input type="checkbox"/> 3/4 cup finely ground white or yellow cornmeal, or corn flour <input type="checkbox"/> 1/2 cup all-purpose flour <input type="checkbox"/> 1 teaspoon baking soda <input type="checkbox"/> 1/2 teaspoon salt	<input type="checkbox"/> 4 tablespoons sugar <input type="checkbox"/> 2.5 tbsp (1/6 cup) canola oil <input type="checkbox"/> 1 tsp apple cider vinegar <input type="checkbox"/> 1 cup milk	Add 2 tbsp of rawa to add crunch! Yum! This batter is watery. Fear not!
Pineapple coconut loaf Who made this? "C'est moi"	180 C for 40 mins	<input type="checkbox"/> 1 cup atta + 1/2 cup coconut powder <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1 tsp baking powder <input type="checkbox"/> 1/8 tsp salt	<input type="checkbox"/> 1/4 cup butter <input type="checkbox"/> 1/4 cup coconut oil <input type="checkbox"/> 3/4 cup condensed milk <input type="checkbox"/> 1/4 - 1/2 cup coconut milk/ yogurt as needed	Cut pineapple into tiny pieces(1/2 cup) and top the cake. Or, skip pineapples and add lemon zest with a sugar glaze. Add lime zest (1 tbsp), ginger to the batter!
Carrot cake (minimalist baker)	180 C for 30 mins	<input type="checkbox"/> 3/4 cup atta <input type="checkbox"/> 1/4 cup almond flour <input type="checkbox"/> 1/2 cup finely grated carrot <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1/2 tsp baking powder <input type="checkbox"/> 1/4 tsp sea salt	<input type="checkbox"/> 1 batches flax egg (1 Tbsp flaxseed meal + 2 1/2 Tbsp water) <input type="checkbox"/> 1/8 cup melted coconut oil <input type="checkbox"/> 1 tbsp honey <input type="checkbox"/> 1/3 scant cup yogurt/apple sauce <input type="checkbox"/> 1/4 cup organic brown sugar	<input type="checkbox"/> Mix in 1/4 tsp ground cinnamon+nutmeg and 1/4 cup chopped raw walnuts+raisins <input type="checkbox"/> Frosting:grind and whip{ 1 1/2 cups raw soaked (6 hours)cashews ,1/2 cup full-fat coconut milk or cream, 3-4 Tbsp maple syrup, 1/4 cup melted coconut oil/butter, 1/4 tsp lemon zest,vanilla,salt}
Biscuits/ Cookie/ brownie/ Misc.	Temp, Time	Dry	Wet	Notes – harden more when they cool down! Always tap midway through baking to remove an air bubbles
Items with less water, brown quickly. They smell great around the time they start to brown! always check at the 15 minutes.				

Jeera biscuit (cooking with Manali)	See notes	<input type="checkbox"/> 1 cup + 2 tablespoons flour <input type="checkbox"/> 1/4 teaspoon salt <input type="checkbox"/> 1 tablespoon cumin seeds	<input type="checkbox"/> 1/2 cup unsalted butter, at room temperature <input type="checkbox"/> 1/4 cup + 1 tablespoon sugar	<input type="checkbox"/> 1-2 tablespoons milk, optional, only if required <input type="checkbox"/> Slightly dry roast the cumin. <input type="checkbox"/> roll the dough to 1/4 th inch thickness <input type="checkbox"/> Bake: 10 mins@175C, followed by 5 mins@150 C
Bajra cookie	180 for 12 mins	<input type="checkbox"/> 1 cup bajra <input type="checkbox"/> 1/4 tsp salt <input type="checkbox"/> 1/4 tsp baking powder	<input type="checkbox"/> 1/2 cup ghee melted <input type="checkbox"/> 2/3 cup jaggery	Add ghee only until it forms a dough, don't add extra. Don't add water. Make balls and press. Top with toasted sesame seeds.
Coconut biscuit (cooking with Manali)	180 for 15 mins	<input type="checkbox"/> 1/2 cup + 3 tablespoons coconut powder <input type="checkbox"/> 1/2 cup atta <input type="checkbox"/> 1/4 teaspoon baking powder	<input type="checkbox"/> 6 tablespoons salted butter, softened <input type="checkbox"/> 1/3 cup powdered sugar <input type="checkbox"/> vanilla extract	<input type="checkbox"/> 5 cardamom pods, peeled and seeds crushed <input type="checkbox"/> 1/8 teaspoon nutmeg powder and more to sprinkle <input type="checkbox"/> Roll the discs in coconut powder before baking.
Cookie base – Bigger bolder baking's Gemma	180 for 12 mins	<input type="checkbox"/> 2 1/2 cups flour <input type="checkbox"/> 1 teaspoon baking soda <input type="checkbox"/> 1 tsp salt	<input type="checkbox"/> 1 cup butter , vanilla essence <input type="checkbox"/> 1 1/4 cup brown sugar <input type="checkbox"/> 3/4 cup white sugar <input type="checkbox"/> 2 egg substitutes	Mix well and keep in the fridge for atleast 2 hrs- 1 day before baking. Add- ins: oat-rasins, chocolate bars chunks, pecans, coconut flakes, caramel, peanut butter+crushed peanuts!
Chewy dense brownie (adapted from deserted girl, shivesh)	180 C for 35 mins	<input type="checkbox"/> 1/2 cup maida/atta <input type="checkbox"/> 1/4 teaspoon salt <input type="checkbox"/> 1/4 tsp Baking powder <input type="checkbox"/> 3 tbsp Cocoa Powder	<input type="checkbox"/> 3/4 cup total (sugar:jaggery::1:1) <input type="checkbox"/> 1/2 cup Butter (melted) <input type="checkbox"/> 1/2 cup cold water <input type="checkbox"/> 1 cup chopped dark chocolate <input type="checkbox"/> Vanilla Extract	<input type="checkbox"/> Mix in 1/4 cup walnuts + 1/2 cup Chocolate Chips, orange powder (optional) <input type="checkbox"/> Adding chocolate chips/ melted chocolate makes the brownie chewy. Tap midway through the bake. Creates a dense brownie.
Brownie (after many alterations! phew!)	180 C for 20 mins	<input type="checkbox"/> Maida (2/3 cup) <input type="checkbox"/> Corn flour (1tbsp) <input type="checkbox"/> Chocolate powder (1/4 cup) <input type="checkbox"/> Baking powder (1/2 tsp) <input type="checkbox"/> Salt 1/4 tsp	<input type="checkbox"/> Melted chocolate (250 grams) <input type="checkbox"/> Butter melted (1/3 cup) <input type="checkbox"/> Condensed milk(1/2 cup) <input type="checkbox"/> 2tbsp Coffee powder 1 tsp instant+2 tsp hot water. <input type="checkbox"/> Vanilla essence <input type="checkbox"/> Powdered Sugar (1/4 cup)	8 inch square tin, Let it sit for 10 mins before baking. A film has to form on the top. After baking, let it cool in the fridge for 30 mins. cut after that.
Serve buttermilk scones plain and plain scones with jam and butter.				
Plain scone(adapted	190C for	<input type="checkbox"/> 1 cup flour	<input type="checkbox"/> 3 Tbsp cold hard butter, small chunks	<input type="checkbox"/> Leave small chunks of butter in the dough.

from Cupcake Jemma)	15-20 mins	<input type="checkbox"/> 1 1/4 rounded tsp baking powder <input type="checkbox"/> 3 heaped tbsp sugar <input type="checkbox"/> 1/4 tsp salt	should be felt by hand at the end; melted butter ruins the texture. <input type="checkbox"/> 1/3 cup of whole milk(300ml)/ butter milk, add little by little.	<input type="checkbox"/> Important: Don't knead, just mix with a cold fork. <input type="checkbox"/> Make a pie, brush with milk on top, cut into pieces and bake. <input type="checkbox"/> Add flavors like lavender, orange etc.
Microwave Choco mug cake: Mix and microwave on high for 70S { 1/4 cup maida / atta, 2 tbsp cocoa, 1/8 tsp salt, 1/4 tsp baking powder, 1/4 cup milk, 2 tbsp oil} Add any filling in the middle like jam/chocolate syrup/chocolate piece.				
Caramel: Pressure cook (with enough water) on the <u>lowest heat</u> possible a tin of unopened sweetened condensed milk for 30 minutes. The whistle must be on all the time. Let the tin cool down before opening. Hot caramel is ready! Careful! Alternately, heat 2tbsp of sugar on low heat until you get mild colored caramel. also use a small burner. If the heat is too high, your tin will burst. Be warned!				
Cake with Apple puree (Dassana)	180 for 35-40 mins	<input type="checkbox"/> 1 1/2 cup atta <input type="checkbox"/> 1/2 tsp baking soda <input type="checkbox"/> 1 tsp baking powder <input type="checkbox"/> 1/8 tsp salt	<input type="checkbox"/> 3/4 cup apple sauce <input type="checkbox"/> 1/4 cup vegetable oil <input type="checkbox"/> 3/4 cups sugar <input type="checkbox"/> 1 tbsp vinegar	Add vanilla essence. Praline candy: Lightly toast slivered almonds(1.25 cups) in the oven. Make 2 string sugar(2 cups) syrup with water(1/3 cup)+ butter (1 tbsp)+almonds. Set on a buttered plate!
Sour cream coffee cake (Ina Garten)	180 for 45-50 mins	<input type="checkbox"/> 2 1/2 cups APF (atta is too dense, so use only upto 30%) <input type="checkbox"/> 1/2 tsp baking soda <input type="checkbox"/> 2 tsp baking powder <input type="checkbox"/> 1/2 tsp kosher salt	<input type="checkbox"/> 12 tbsp butter <input type="checkbox"/> 1 1/2 cups granulated sugar <input type="checkbox"/> 3 large eggs substitute <input type="checkbox"/> 1 1/4 cup sour cream (not fresh) <input type="checkbox"/> Vanilla extract	Streusel: Crumble { 1/4 cup light brown sugar, 1/2 cup APF, 1 1/2 tsp cinnamon, 1/4 tsp salt, 3 tbsp cold cut unsalted butter} . Add 3 /4 cup chopped walnuts. Top the cake and bake as usual. Glaze: 1/2 cup powder sugar, 2 tbsp real maple syrup
Aquafaba cake (Gayathri's cookspot)	180C for 20 mins	<input type="checkbox"/> 1 1/2 cup cake flour <input type="checkbox"/> 1/4 tsp baking soda <input type="checkbox"/> 1 tsp baking powder	<input type="checkbox"/> 3/4 cup sugar <input type="checkbox"/> 3/4 cup Aquafaba <input type="checkbox"/> 1 tsp ACV <input type="checkbox"/> 2 tbsp Oil	Decorations: Use a sieve to dust powdered sugar on top of the cake. Just dust one half! Can also use kola podi stencils.
Tiramisu (Archana mami@ Hyd! Yum!)	Bake an plain cake/ digest ive cookies	<input type="checkbox"/> 2tsp coffee +sugar (2 tbsp) on 1 cup hot water; chill the coffee. <input type="checkbox"/> whip{1/4 cup sugar +3/4 cup heavy cream} & mix 3/4 cup mascarpone +vanilla essence	Layer1: cake/cookie dipped in cold coffee Layer2: sugar cream mixture Repeat layer 1&2. Top with choco powder and chocolate shavings.	<input type="checkbox"/> Mascarpone: Simmer in low heat 2 cups heavy cream for 2 mins and add 1 tablespoon lemon juice and turn off. After 30 minutes, strain the cheese for half a day in the fridge. <input type="checkbox"/> Rest the tiramisu for 5-6 hours before serving.
Puff pastry: The butter should never fully melt. There should be lots of layers and unmelted butter between them. This can be achieved either by using big cubes of butter or making a dough with 1/2 cup melted butter and then add the remaining butter by layering and folding the dough. Always refrigerate before baking.				

Puff pastry cover (Dasana) Fill with jam, Marzipan/apples/'tatoes	250 C for 40 minutes	<input type="checkbox"/> 3 cups maida <input type="checkbox"/> 1 tsp salt	<input type="checkbox"/> 2 cups butter(big cubes) <input type="checkbox"/> 1/4 cup ice cold water	<input type="checkbox"/> Mix the ingredients, make dough. Refrigerate for 30 mins & between steps. Fold and roll till the dough is smooth(3 times). Don't let the butter fully melt.
Dil pasand (hebbbar) Use the same dough for the cinnamon rolls below.	Bake at 180 C for 30 mins	<input type="checkbox"/> 1/2 cup milk (warm)+ 2 tbsp sugar <input type="checkbox"/> 1/2 tsp dry yeast <input type="checkbox"/> 2 cup maida <input type="checkbox"/> 2 tbsp oil <input type="checkbox"/> 1/4 tsp salt	Filling: 1 cup coconut desiccated + 1/2 cup tutti-frutti+ 2 tbsp cherry + 2 tbsp dates +10 cashew+ 5 badam chopped + 1/4 cup powdered sugar+ 1/2 tsp cardamom +3 tbsp butter melted+1 tbsp jam	<input type="checkbox"/> First rise for the dough: 2 hours. Rolls 2 discs. Stuff with the filling in between and second rise for 30 minutes. <input type="checkbox"/> Brush with milk and make a cross mark at the center, after the second rise and before baking.
For cinnamon rolls, mix butter(1/3 cup), sugar (2/3 cup), cinnamon(1 tsp) and coat the dough, roll it tight, cut, arrange in a pan; After the second rise, bake 180C				
Home made icecream: Whip heavy cream (2 cups) until you form soft peaks. Add cold condensed milk (1 1/2 cup+ 2tbsp) and whip until you get stiff peaks. Stir in vanilla extract (prevents the ice cream from crystalizing) +other flavours and refrigerate overnight (8 hours) in an air tight container. Flavors: Mango puree, oreo biscuits, honey comb(melt for 3 mins{sugar:syrup :2:1 (Totoal: 3/4 cup)})+baking soda 1.5 tsp), saffron-pistachio, sea-salt caramel, crushed praline,marie biscuits.				
Bread pudding: Boil milk (2 cup)+corn starch(2 tbsp)+sugar (8 tbsp) until sugar dissolves and mix with torn up bread(4) +cream (2 tbsp)+ vanilla syrup. {One layer of this mixture and slices of ripe banana} repeat 2x. Butter the pan and bake for 30 minutes at 180 C until the pudding sets. Skip banana, pour caramel syrup at the bottom before assembling!				
Apple oats crisp: Small dish mix and spread{peeled and chopped apple 2, 4 tbsp APF, 4 tbsp jaggery powder, a handful of raisins, sprinkle some cinnamon }. Top with {beaten butter (6 tbsp), powdered sugar (6 tbsp), maida (4 tbsp), soda (2 pinches), oats(1 cup), walnut crushed (2 tbsp), cinnamon powder (1/4 tsp)} bake at 180 C for 20 mins.				