

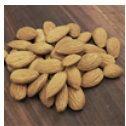
Banana Almond Cake

28 Sep 2020 30 Min

Details

This cake is moist, tender, and infused with banana and nutty flavor. It's absolutely delicious on its own. A really simple baked item which is a good start for those who want to learn baking, it's one of those baking recipes that you won't get wrong.

Ingredients



2 Chopped Tsp(5.0 gm) Almond



50 Gm(50.0 gm) Peach



1/2 Cup(64.0 gm) Maida



15 Ml(15.0 ml) Water



1/2 Tsp(2.0 ml) Oil



1 Tsp(3.0 ml) Oil



2 Tbsp(23.0 gm) Butter



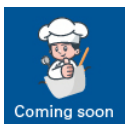
1 Powder Tbsp(11.0 gm) Sugar



2 Tbsp(26.0 gm) Brown Sugar



1/2 Tsp(2.0 gm) Baking Powder



2 Tbsp(29.0 gm) Nestlé A+ Curd



1 Egg Whole(45.0 gm) Egg



1/4 Chopped Cup(36.0 gm) Banana

Method (Step-By-Step)

- In a bowl, make a mixture of 2 tsp chopped almonds, 1 tsp oil, add 1 egg yolk & beat.

- Now add 2 tbsp Nestlé A+ Curd, 1/4th cup chopped banana, 50 gm chopped peach , 2 tbsp butter, 1 tbsp powdered sugar, 2 tbsp brown sugar and whisk properly.
- Sieve 1/2 cup maida, 1/2 tsp baking powder & mix.
- Add water and whisk again.
- Now add whipped egg whites, nut mixture.
- Grease the tin with 1/2 tsp oil and dust 1/2 tsp maida.
- Pour the batter in the tin.
- Bake at 180 degrees celsius for 25 mins.
- Serve hot.