



One Bowl Jowar Cake

Introduction

The One Bowl Jowar Cake is a delightful and wholesome dessert that leverages the

goodness of jowar flour. This nutritious cake is not only easy to make, but it also incorporates vibrant flavors that appeal to a wide audience. Perfect for various occasions, it makes for a great addition to your baking repertoire.

Detailed Ingredients with measures

- Jowar flour: 1 cup
- Baking powder: 1 tsp
- Baking soda: 1/2 tsp
- Salt: 1/4 tsp
- Sugar: 1 cup
- Oil: 1/2 cup
- Yogurt: 1/2 cup
- Milk: 1/2 cup
- Vanilla extract: 1 tsp
- Chopped nuts (optional): 1/4 cup

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: Serves 8-10 slices



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 180°C (350°F). This ensures that your cake bakes evenly.

Prepare the Pan

Grease an 8-inch round cake pan with oil or butter and line the bottom with parchment paper. This will help prevent the cake from sticking.

Mix the Dry Ingredients

In a large mixing bowl, combine 1 cup of jowar (sorghum) flour, 1 cup of sugar, 1 teaspoon of baking powder, and ½ teaspoon of baking soda. Whisk them together to ensure they are evenly distributed.

Add the Wet Ingredients

Create a well in the center of the dry mixture and add ½ cup of yogurt, ½ cup of oil, and 1 teaspoon of vanilla extract. Mix well until you achieve a smooth batter.

Add Water

Gradually add ¼ to ½ cup of warm water to the batter, mixing continuously until the batter reaches a pourable consistency.

Transfer to the Pan

Pour the cake batter into the prepared cake pan. Use a spatula to smooth the top if necessary.

Bake the Cake

Place the cake in the preheated oven and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.

Cool the Cake

Once baked, remove the cake from the oven and let it cool in the pan for about 10 minutes. Then, transfer it to a wire rack to cool completely.

Notes

Substitutions

You can substitute sugar with any sweetener of your choice based on dietary preferences.

Storage

Store the cake in an airtight container at room temperature for up to 3 days. For longer storage, refrigerate it.

Add-Ons

Feel free to add nuts, dried fruits, or chocolate chips to the batter for additional flavor and texture.

Serving Suggestions

Serve the cake plain or with a side of yogurt or fresh fruit for a delicious treat.



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Cook techniques

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