Savory DISCOVERY

Mango Cake

Mango Cake

Introduction

Mango cake is a delightful dessert that celebrates the tropical flavor of mangoes. This recipe is perfect for those who want to indulge in a light, fruity cake that's ideal for any occasion. With its moist texture and rich mango flavor, this cake will surely impress family and friends alike. Whether you're a seasoned baker or a novice, this recipe will guide you to create a stunning mango cake.

Detailed Ingredients with measures

– All-purpose flour: 1 ½ cups
– Sugar: 1 cup
– Baking powder: 2 teaspoons
– Baking soda: ½ teaspoon
– Salt: ½ teaspoon
– Eggs: 2 large
– Diced mango: 1 cup
– Milk: ½ cup
– Vegetable oil: ½ cup
– Vanilla extract: 1 teaspoon
– Mango puree: ½ cup

Prep Time

Preparation time for this delicious mango cake is approximately 15 minutes. This quick prep makes it easy to whip up this treat even on a busy day.

Cook Time, Total Time, Yield

Cook time is around 30-35 minutes. With the prep time added, the total time to bake this scrumptious cake is about 45-50 minutes. This recipe yields a delightful cake that serves up to 8 people, making it perfect for gatherings or cozy family dinners.

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Detailed Directions and Instructions

Step 1: Prepare the Baking Pan

Preheat your oven to 180°C (350°F). Grease and line a round 8-inch baking pan with parchment paper.

Step 2: Mix the Dry Ingredients

In a mixing bowl, whisk together flour, baking powder, and a pinch of salt. Set aside.

Step 3: Cream the Butter and Sugar

In a separate bowl, beat the softened butter and sugar together until the mixture is light and fluffy.

See also Black Forest Ice Cream Sandwich Cake

Step 4: Add Eggs and Mango Puree

Add the eggs to the butter-sugar mixture, one at a time, ensuring each egg is well incorporated. Then, mix in the mango puree until smooth.

Step 5: Combine Dry and Wet Ingredients

Gradually add the dry ingredients to the wet mixture, and mix until just combined. Do not overmix.

Step 6: Bake the Cake

Pour the batter into the prepared baking pan and smooth the top. Bake in the preheated oven for 30-35 minutes or until a toothpick inserted in the center comes out clean.

Step 7: 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.

Step 8: Prepare the Frosting

While the cake cools, prepare the frosting by whipping together cream, sugar, and vanilla extract until soft peaks form.

Step 9: Frost the Cake

Once the cake is completely cool, spread the frosting evenly on top and around the sides of the cake.

Step 10: Garnish and Serve

Garnish the cake with fresh mango slices or any desired toppings. Slice and serve to enjoy!

Notes

Note 1: Mango Puree

Ensure that the mango puree is smooth for the best texture in the cake.

Note 2: Room Temperature Ingredients

For best results, make sure that your butter and eggs are at room temperature before starting.

Note 3: Storage

Store the cake in an airtight container in the refrigerator for up to 3

days.

Note 4: Optional Additions

You can add nuts or dried fruits to the batter for additional texture and flavor.

See also Ultimate Beef and Barley Soup

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Cook techniques

Using Fresh Mangoes

When making a mango cake, ensure you use ripe and fresh mangoes for the best flavor. Peel and puree the mangoes to incorporate them smoothly into your batter.

Creating the Perfect Cake Batter

Mix your dry ingredients separately before adding them to the wet mixture. This helps in achieving a uniform texture in the cake.

Preparing the Cake Pans

Always grease and flour your cake pans to prevent sticking. This step is crucial for a clean release once the cake is baked.

Baking at the Right Temperature

Preheat your oven to the specified temperature before placing the cake inside. This ensures even baking and helps the cake rise properly.

Checking Doneness

Use a toothpick or cake tester inserted into the center of the cake to check for doneness. It should come out clean or with a few moist crumbs.

FAQ

Can I use frozen mangoes for this recipe?

Yes, you can use frozen mangoes, but make sure to thaw and drain

them well before pureeing.

How can I make the cake more flavorful?

Consider adding spices like cardamom or a splash of vanilla extract to enhance the flavor of your mango cake.

What can I substitute for flour in this recipe?

Alternatives like almond flour or gluten-free flour can be used, but may alter the texture slightly.

How should I store leftover cake?

Store any leftover mango cake in an airtight container at room temperature for up to three days, or in the refrigerator for longer freshness.

Can I make this cake ahead of time?

Absolutely! The cake can be made ahead and stored in the fridge. Just ensure it is well wrapped to maintain its moisture.

See also Chocolate Chip Cookies

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Conclusion

The mango cake recipe is a delightful fusion of tropical flavors and a moist texture, making it a perfect treat for any occasion. With the right ingredients and methods, you can create a cake that not only looks beautiful but also pleases the palate. Don't hesitate to explore your creativity in the kitchen and enjoy every bite of this delicious mango cake.

More recipes suggestions and combination

Mango Coconut Cake

Combine the flavors of mango and coconut for a tropical twist. Use coconut milk in your batter and garnish with toasted coconut flakes.

Mango Cream Cheese Frosting

Elevate your mango cake with a rich cream cheese frosting. Blend cream cheese, mango puree, and powdered sugar for a creamy topping.

Mango-Lime Chiffon Cake

Add a zesty twist by incorporating lime zest and juice into your mango cake batter. This bright flavor profile is refreshing and unique.

Mango Strawberry Shortcake

Layer slices of mango and fresh strawberries between cake layers, adding whipped cream for a fruit-filled dessert that's hard to resist.

Mango Mousse Cake

Create a light and airy dessert by making a mango mousse layer to sandwich between your cake layers, adding a fresh and fluffy texture.

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