



No Oven Gulab Jamun Cupcakes



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Introduction

Gulab Jamun Cupcakes are a delightful fusion of traditional Indian sweets and modern baking. These no-oven cupcakes are soft, spongy, and infused with the rich flavors of gulab jamun. Perfect for festive occasions or casual gatherings, these cupcakes bring a taste of nostalgia with every bite. They are also suitable for those who do not have access to an oven, making the recipe accessible to all baking enthusiasts.

Detailed Ingredients with measures

Flour – 1 cup
Sugar – 1 cup
Baking powder – 1 tsp
Baking soda – 1/2 tsp
Milk – 1 cup
Gulab jamun mix – 1/2 cup
Ghee – 1/4 cup
Rose water – 1 tsp
Cardamom powder – 1/2 tsp
Chopped nuts (for garnish) – as needed

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 12 cupcakes



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Detailed Directions and Instructions

Prepare the Cupcake Mixture

In a mixing bowl, combine all-purpose flour, sugar, and baking powder. Sift together to ensure there are no lumps. In another bowl, whisk together yogurt, milk, and oil until well combined. Slowly add the wet ingredients to the dry ingredients, mixing gently until just incorporated. Avoid overmixing.

Arrange the Cupcake Liners

Prepare a steamer or a large saucepan with a steaming rack. Line your cupcake tray with paper liners. This helps in easy removal of the cupcakes later.

Fill the Cupcake Liners

Pour the prepared cupcake batter into the lined cupcake tray, filling each liner about 2/3 full. This allows space for the cupcakes to rise while cooking.

Steam the Cupcakes

Place the cupcake tray in the steamer. Cover it with a lid and steam over medium heat for about 15-20 minutes or until a toothpick inserted into the center comes out clean. Make sure to keep the water boiling throughout the steaming process.

See also No-Bake Blueberry Cheesecake

Prepare the Gulab Jamun Mixture

In a separate bowl, mix khoya, mawa, and a little flour to form a smooth

dough. Shape the dough into small balls, the size of a marble. This will be used as a topping for the cupcakes.

Fry the Gulab Jamun Balls

Heat ghee or oil in a pan. Fry the prepared Gulab Jamun balls on low heat until they are golden brown. Remove them and place them on paper towels to absorb any excess oil.

Prepare the Sugar Syrup

In a saucepan, combine sugar and water. Heat the mixture until the sugar dissolves completely. Add cardamom and rose water for flavor. Allow the syrup to cool slightly before using.

Assemble the Cupcakes

Once the cupcakes are steamed and cooled, poke a small hole in the center of each cupcake. Soak the Gulab Jamun balls in the syrup for a few minutes, then place one on top of each cupcake.

Drizzle with Extra Syrup

Drizzle additional sugar syrup over the cupcakes for added sweetness and moisture.

Serve and Enjoy

The no-oven Gulab Jamun cupcakes are now ready to be served. Enjoy them while they are still fresh and soft!

Notes

Storage

These cupcakes can be stored in an airtight container at room temperature for 1-2 days. For longer storage, keep them in the refrigerator.

Variations

Feel free to add different flavors to the cupcake batter, such as vanilla or cardamom, to enhance the taste.

Sugar Syrup Consistency

Adjust the sugar syrup's consistency according to your preference; you can make it thicker or thinner based on your liking.

See also Caramel Apple Baked Oatmeal

Gulab Jamun Size

Ensure the Gulab Jamun balls are small enough to fit comfortably on the cupcakes, allowing for easy handling and eating.

Steaming Tips

Make sure the water in your steamer doesn't touch the cupcake batter to prevent sogginess.



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Cook techniques

Using a Steamer

Using a steamer for baking gulab jamun cupcakes ensures even cooking and prevents them from drying out, resulting in a moist and fluffy texture.

Preparing the Sugar Syrup

Creating a sugar syrup infused with cardamom and rose water adds a fragrant sweetness to the gulab jamun cupcakes, elevating the dessert's flavor profile.

Folding Ingredients

Carefully folding the wet and dry ingredients together helps to retain air in the batter, resulting in a light and airy cupcake.

Testing for Doneness

Inserting a toothpick into the center of the cupcakes is an effective way to check for doneness; if it comes out clean, the cupcakes are ready.

Cooling the Cupcakes

Allowing the cupcakes to cool completely before soaking them in the sugar syrup ensures that they absorb the syrup without becoming overly soggy.

FAQ

Can I use store-bought gulab jamun mix for this recipe?

Yes, using a store-bought gulab jamun mix can simplify the process, but ensure to follow the adjustments needed for baking.

How long can I store these cupcakes?

The gulab jamun cupcakes can be stored in an airtight container at room temperature for up to 3 days.

Can I freeze gulab jamun cupcakes?

Yes, these cupcakes can be frozen. Make sure they are well-wrapped, and you can thaw them at room temperature before serving.

What variations can I try with the sugar syrup?

You can experiment with different flavors in the sugar syrup, such as saffron or pistachio, to customize the cupcakes according to your taste.

See also [Garlic Parmesan Crescent Rolls](#)



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Conclusion

The no-oven gulab jamun cupcakes are a delightful twist on the classic Indian dessert, perfect for those who may not have access to an oven. They combine the rich flavors of gulab jamun with the convenience of cupcakes, making them an ideal treat for any occasion. With their moist texture and aromatic essence of cardamom, these cupcakes are sure to impress your guests and satisfy your sweet tooth. Give them a try and embrace the joyful experience of baking without an oven!

More recipes suggestions and combination

Chocolate Gulab Jamun Cupcakes

For a delicious chocolatey twist, try incorporating cocoa powder into the cupcake batter along with traditional gulab jamun flavors for a rich and decadent dessert.

Pistachio and Rose Cupcakes

Add a sprinkle of ground pistachios and a hint of rose water to elevate the flavors, creating a fragrant and nutty cupcake that pairs wonderfully with the gulab jamun essence.

Vanilla Cardamom Cupcakes

Infuse the cupcake mixture with vanilla and cardamom to enhance the overall aromatic profile, making for a fragrant and delightful treat that compliments the gulab jamun syrup.

Coconut Gulab Jamun Cupcakes

Incorporate shredded coconut into the batter for a tropical twist that

adds both texture and flavor, while still keeping the essence of traditional gulab jamun intact.

Fruit Topped Gulab Jamun Cupcakes

Top your cupcakes with fresh fruits like mango or berries for a burst of freshness, adding a lovely contrast to the sweet and rich flavors of the gulab jamun.



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