

Orange Blossom Water

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Saffron Eggless Cake and Cocoa Eggless Cake

From: [Paajaka Recipes](#) / Servings: 1 Cake

2 cups maida flour	To the flour, add the baking powder , baking soda, and vanilla essence. Mix well using a dry Whisk. Keep it aside.
1/3 cup butter, melted	
1/2 cup powdered sugar	Put melted butter in a bowl and add Powdered Sugar and using a Whisk or an Electric (Hand) Mixer, mix thoroughly.
1/2 can (7oz) sweetened condensed milk	Add condensed milk and mix really well.
1/2 tsp baking soda	
1 tsp baking powder	Add flour in one thirds and mix gently (I mean, without using any motorized mixer) and beat unto a cake-like batter. While mixing the flour, if the Consistency is tight, add little water and mix manually (Not using an Electric Mixer). When all the flour is well incorporated, Using an Electric Mixer, Mix for 3 to 4 minutes. You can still mix using a Whisk if you don't have an Electric (Hand) mixer.
1/2 tsp vanilla essence	
a pinch of yellow/lemon color powder	
Water as needed	
1 cup chopped walnuts	Add the tutty fruity, nuts and saffron Milk Mixture, Color Powder and Mix gently.
3 tbsp Tutty Fruity	
1 tsp saffron	Pour the mixture into a greased cake pan and bake it in preheated oven at 360 °F (180 °C) for Approximately 35 to 40 minutes.
1 tbsp milk Add saffron to milk and stir. Keep it aside.	Use a skewer to see if the cake is done. When inserted into the cake, and if nothing is clinging to the skewer and the Cake has a golden color crest on the top, it means the cake is done.
	Take it out from the oven and let it cool down for 10 minutes and toss the cake upside down and let

cool completely. Slice and Serve. Do frosting and Icing if you prefer.

Notes and Tips

The measurements above are for one cake only.

I used All purpose flour.

I didn't use color powder.

I used hazelnuts instead of walnuts.

I didn't use tutty fruity.

I found after eating the cake that 1 tsp of saffron is too much, next time I'll cut it to 1/2 tsp or less.

I used ground cardamom with the saffron and mix it with the saffron in the same milk.

The recipe didn't mention the size of the pan, but I used (9×3 inch = 9 cups) bundt pan for the recipe.

Do not grease too much as it will form a thick brown crust even before the cake is fully done.

If using a Motorized Mixer, Mix the batter only in one direction. If it is a double blade mixer, remove one blade. This will incorporate more air in the batter.

Do not level the cake, If the consistency is right this will not be needed.

To make the same cake with cocoa powder:

Add cocoa powder to flour in step 1.

I didn't use saffron or cardamom with cocoa cake.

If you like you can add chocolate chips and Hazelnuts.