



## **EGG FREE METHAI MUFFINES**

BY

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## 1- MAWA PEDA MUFFINS

### INGREDIENTS:

|                  |          |
|------------------|----------|
| YOGHURT          | 100 GRM  |
| MILK             | 100 ML   |
| PEDA             | 2 PIECES |
| OIL              | 100 ML   |
| CHOPPED DRYFRUIT | 2 TBSP   |
| POWDER SUGAR     | 100 GRM  |
| CONDENSED MILK   | 50 GRM   |
| MAIDA            | 200 GRM  |
| BAKING SODA      | ½ TSP    |
| BAKING POWDER    | 1 TSP    |
| SALT             | 1/8 TSP  |
| MAWA ESSENCE     | FEW DROP |

### INSTRUCTIONS:

1. PREPARE DRY INGREDIENTS:  
SIEVE MAIDA, BAKING POWDER, BAKING SODA, AND SALT. SET ASIDE.
2. MIX WET INGREDIENTS:  
WHISK SUGAR, OIL, MILK, AND YOGHURT. ADD BAKING POWDER, BAKING SODA, AND ESSENCE. WHISK WELL.
3. COMBINE MIXTURES:  
ADD DRY INGREDIENTS AND PEDA TO WET MIXTURE. MIX UNTIL COMBINED.
4. PIPE & TOP:  
PIPE BATTER INTO MOULDS, TOP WITH DRYFRUIT.
5. BAKE:  
PREHEAT OVEN TO 180°C, BAKE FOR 15-20 MINUTES.

### TIPS:

- SHELF LIFE: 4-5 DAYS AT ROOM TEMPERATURE, 6-7 DAYS IN FRIDGE.
- STORE IN AIRTIGHT CONTAINER.

## 2- RASMALAI MUFFINS

### INGREDIENTS:

|                           |         |
|---------------------------|---------|
| RASMALAI BALLS            | 4-5     |
| RASMALAI MILK/NORMAL MILK | 100 ML  |
| SAFFRON STRANDS           | 2-3     |
| MAIDA                     | 200 GRM |
| SUGAR                     | 90 GRM  |
| MILKMAID                  | 50 GRM  |
| MELTED BUTTER             | 50 ML   |
| OIL                       | 60 ML   |
| CURD                      | 80 ML   |
| YELLOW COLOUR             | 2 DROPS |
| RASMALAI ESSENCE          | 1 DROP  |
| CHOPPED PISTACHIO         | 1 TBSP  |
| BAKING POWDER             | 1 TSP   |
| BAKING SODA               | ½ TSP   |

### INSTRUCTIONS:

1. PREPARE DRY INGREDIENTS:  
SIEVE MAIDA, BAKING POWDER, AND BAKING SODA. SET ASIDE.
2. MIX WET INGREDIENTS:  
WHISK SUGAR, OIL, BUTTER, MILK, AND CURD. ADD BAKING POWDER, BAKING SODA, ESSENCE, AND COLOUR. WHISK WELL.
3. COMBINE MIXTURES:  
ADD DRY INGREDIENTS AND RAS MALAI BALLS TO WET MIXTURE. MIX UNTIL COMBINED.
4. PIPE & TOP:  
PIPE BATTER INTO MOULDS, TOP WITH PISTACHIO.
5. BAKE:  
PREHEAT OVEN TO 180°C, BAKE FOR 15-20 MINUTES.

### TIPS:

- SHELF LIFE: 4-5 DAYS AT ROOM TEMPERATURE, 6-7 DAYS IN FRIDGE.
- STORE IN AIRTIGHT CONTAINER.

### 3- MARBLE CHOCOLATE BARFI MUFFINS RECIPE

#### INGREDIENTS:

|                    |         |
|--------------------|---------|
| MAIDA              | 210 GRM |
| CURD               | 100 ML  |
| MILK               | 110 ML  |
| CHOPPED DRY FRUITS | 25 GRM  |
| OIL                | 70 ML   |
| MELTED BUTTER      | 30 ML   |
| SUGAR              | 100 GRM |
| BAKING POWDER      | 1 TSP   |
| BAKING SODA        | ½ TSP   |
| CHOCOLATE ESSENCE  | 1 DROP  |
| VANILLA ESSENCE    | 1 DROP  |
| CHOCOLATE BARFI    | 3-4 PCS |
| COCOA POWDER       | ½ TBSP  |

#### INSTRUCTIONS:

1. **PREPARE DRY INGREDIENTS:**  
SIEVE MAIDA, BAKING POWDER, AND BAKING SODA. SET ASIDE.
2. **MIX WET INGREDIENTS:**  
WHISK SUGAR, OIL, BUTTER, MILK, AND CURD. ADD BAKING POWDER, BAKING SODA, AND ESSENCE. WHISK WELL.
3. **COMBINE MIXTURES:**  
ADD DRY INGREDIENTS AND BARFI TO WET MIXTURE. DIVIDE INTO TWO PARTS.
4. **MARBLE EFFECT:**  
MIX COCOA POWDER IN ONE PART. PIPE BATTER INTO MOULDS, CREATE MARBLE EFFECT USING TOOTHPICK.
5. **TOP & BAKE:**  
TOP WITH DRY FRUITS, BARFI, AND NUTS. BAKE AT 180°C FOR 15-20 MINUTES.

#### TIPS:

- SHELF LIFE: 4-5 DAYS AT ROOM TEMPERATURE.
- STORE IN AIRTIGHT CONTAINER.

## 4-COCONUT BARFI MUFFINS

### INGREDIENTS:

|                    |           |
|--------------------|-----------|
| COCONUT BARFI      | 25 GRM    |
| MAIDA              | 200 GRM   |
| MILK POWDER        | 20 GRM    |
| CURD               | 110 ML    |
| MILK               | 90 ML     |
| OIL                | 70 ML     |
| MILKMAID           | 30 GRM    |
| DESICCATED COCONUT | 25 GRM    |
| COCONUT ESSENCE    | FEW DROPS |
| CASTOR SUGAR       | 120 GRM   |

### INSTRUCTIONS:

1. PREPARE DRY INGREDIENTS:  
SIEVE MAIDA AND MILK POWDER. SET ASIDE.
2. MIX WET INGREDIENTS:  
WHISK SUGAR, OIL, MILK, AND CURD. ADD ESSENCE.
3. COMBINE MIXTURES:  
ADD DRY INGREDIENTS AND COCONUT BARFI TO WET MIXTURE. MIX WELL.
4. PIPE & TOP:  
PIPE BATTER INTO MOULDS, TOP WITH DRY FRUIT.
5. BAKE:  
PREHEAT OVEN TO 180°C, BAKE FOR 15-20 MINUTES.

### TIPS:

- SHELF LIFE: 4-5 DAYS AT ROOM TEMPERATURE.
- STORE IN AIRTIGHT CONTAINER.