

BULLETIN VOLUME 116, DECEMBER 2024

# CHRISTMAS & NEW YEAR



# GSM<sup>®</sup> Classic

All Time Favourite  
Cake Margarine



\*Pictorial representations is indicative usage of the product



SCAN TO EXPLORE

PREMIUM QUALITY PRODUCT

# CONTENT

This Christmas and new year season, we at **Masterline** would like to thank you for your valuable partnership throughout 2024.

This being the last bulletin of the year, we present to you some delightful recipes for you to spread happiness amongst your customers during this season of joy and giving.

Try out all the exciting recipes from this edition of **Masterline** bulletin and delight your customers with tasty, mouth-watering and traditional cakes and goodies.

**Merry Christmas and Happy New Year** to you, your family and your customers.

*Best wishes in advance – Christmas & New Year & Happy Baking*

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# DESIRE BANANA CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Vanilla Cake Mix	1000 g
Water	450 ml
Banana Mashed	300 g
Lemon Juice	½ no
Cashew Nuts Chopped	100 g
Banana Flavor	5 g
Lily Oil	100 g
GSM (Soft)	150 g
Baking Powder	5 g
Baking Soda	5 g

## METHOD:

- ☞ **Prepare the Mixture:** In a mixing bowl, combine the **Desire Egg Free Vanilla Cake Mix**, **Lily Oil**, **GSM (Soft)** with water. Mix on low speed until just combined.
- ☞ **Add Wet Ingredients:** Add the mashed banana, lemon juice, banana flavor to the mixture. Mix well until smooth and evenly combined.
- ☞ **Incorporate Dry Ingredients:** Add baking powder and baking soda to the batter, then gently fold in the chopped cashew nuts to avoid over mixing, ensuring an even distribution.
- ☞ **Rest the Batter:** Allow the batter to rest for a few minutes to let the ingredients fully integrate and activate.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170° C (340° F).
- ☞ **Pour and Bake:** Pour the batter into the prepared baking pan. Smooth the top, and bake in the preheated oven for 35-40 minutes or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Once baked, remove the cake from the oven and let it cool in the pan for 10 minutes. Then transfer it to a wire rack to cool completely before slicing and serving.

Enjoy your moist and flavorful Desire Banana Cake!



# CARROT & RAISIN CAKE



## INGREDIENTS

## QUANTITY (In gm)

<b>Desire Egg Free Vanilla Cake Mix</b>	1000 g
Carrot Grated	250 g
Water	450 ml
Raisins	200 g
Cinnamon Powder	5 g
<b>Lily Oil</b>	100 ml
<b>GSM (Soft)</b>	150 ml
Sugar (For Boiling Carrot)	50 ml

## METHOD:

- ☞ **Prepare the Carrots:** In a saucepan, boil the grated carrots with 50 grams of sugar over medium heat until the carrots are slightly softened and infused with sweetness. Set aside to cool.
- ☞ **Prepare the Batter:** In a large mixing bowl, combine the **Desire Egg Free Vanilla Cake Mix**, **Lily Oil**, **GSM (Soft)** and water. Mix until the ingredients are well combined and smooth.
- ☞ **Add Remaining Ingredients:** Add the boiled and cooled carrots, raisins, cinnamon powder, to the batter. Mix gently until all ingredients are evenly distributed, being careful not to overmix.
- ☞ **Rest the Batter:** Let the batter rest for a few minutes to allow the flavors to meld.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170°C (340°F).
- ☞ **Pour and Bake:** Pour the batter into the prepared baking pan, spreading it evenly. Bake in the preheated oven for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Remove the cake from the oven and allow it to cool in the pan for 10 minutes. Transfer to a wire rack to cool completely before slicing and serving.

Enjoy your spiced and moist Carrot & Raisins Cake!



# BEETROOT CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Vanilla Cake Mix	1000 g
Beetroot Grated	250 g
Water	450 ml
Nutmeg Powder	5 g
Lily Oil	100 ml
GSM (Soft)	150 g
Sugar For Carrot Boiling	50 g

## METHOD:

- ☞ **Prepare the Beetroot:** In a saucepan, boil the grated beetroot with 50 grams of sugar over medium heat until the beetroot softens slightly and absorbs the sugar. Set aside to cool.
- ☞ **In a large mixing bowl:** Combine the **Desire Egg Free Vanilla Cake Mix**, **Lily Oil**, **GSM** (Soft) and water. Mix until smooth and well combined.
- ☞ **Incorporate Additional Ingredients:** Add the boiled and cooled beetroot, nutmeg powder to the batter. Mix gently to incorporate all ingredients evenly, avoiding overmixing.
- ☞ **Rest the Batter:** Allow the batter to sit for a few minutes to **Enhance** flavor integration.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170° C (340° F).
- ☞ **Pour and Bake:** Pour the batter into the prepared baking pan, smoothing the top. Bake in the preheated oven for 35-40 minutes or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Once baked, remove the cake from the oven and allow it to cool in the pan for 10 minutes. Transfer to a wire rack to cool completely before slicing and serving.

Enjoy your vibrant and moist Beetroot Cake!



# APPLE & HONEY CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Vanilla Cake Mix	1000 g
Apple Grated	250 g
Water	450 ml
Honey	100 g
Cinnamon Powder	5 g
Lily Oil	100 ml
GSM (Soft)	150 g
Sugar (For Boiling Apple)	50 g

## METHOD:

- ☞ **Prepare the Apples:** In a saucepan, boil the grated apples with 50 grams of sugar over medium heat until the apples soften and absorb the sugar. Set aside to cool.
- ☞ **Prepare the Batter:** In a large mixing bowl, combine the **Desire Egg Free Vanilla Cake Mix** with **Lily Oil**, **GSM** (soft) and water. Mix until the batter is smooth and well combined.
- ☞ **Add Remaining Ingredients:** Add the boiled and cooled apples, honey, cinnamon powder, to the batter. Mix gently until all ingredients are evenly incorporated.
- ☞ **Rest the Batter:** Let the batter rest for a few minutes to allow flavors to blend.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170° C (340° F).
- ☞ **Pour and Bake:** Pour the batter into the prepared baking pan, spreading it evenly. Bake in the preheated oven for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Remove the cake from the oven and allow it to cool in the pan for 10 minutes. Transfer to a wire rack to cool completely before slicing and serving.

Enjoy the warm, spiced sweetness of your Apple & Honey Cake!



# ALMOND & COCONUT CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Vanilla Cake Mix	1000 g
Dry Coconut Powder	250 g
Coconut Milk	100 ml
Water	400 ml
Almond Chopped	100 g
Badam Powder	50 g
Lily Oil	100 ml
GSM (Soft)	150 g
Sugar (For Toasting With Sugar)	50 g

## METHOD:

- ☞ **Prepare the Coconut Mixture:** In a saucepan, gently heat the dry coconut powder with 50 grams of sugar over medium heat. Stir until the coconut is fragrant and lightly toasted. Set aside to cool.
- ☞ **Prepare the Batter:** In a large mixing bowl, combine the **Desire Egg Free Vanilla Cake Mix**, water, **Lily Oil**, **GSM (Soft)** and coconut milk. Mix until smooth and well combined.
- ☞ **Add Remaining Ingredients:** Add the toasted coconut, chopped almonds, almond powder, to the batter. Mix gently until all ingredients are evenly incorporated, being careful not to overmix.
- ☞ **Rest the Batter:** Allow the batter to sit for a few minutes to let the flavors blend.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170°C (340°F).
- ☞ **Pour and Bake:** Pour the batter into the prepared baking pan, spreading it evenly. Bake in the preheated oven for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Once baked, remove the cake from the oven and let it cool in the pan for 10 minutes. Transfer to a wire rack to cool completely before slicing and serving.

Enjoy your nutty and tropical Almond & Coconut Cake!





# RED VELVET CHOCO CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Red Velvet Cake Mix	1000 g
Desire Choco Chips	200 g
Water	500 ml
Lily Oil	100 ml
GSM (Soft)	150 g

## METHOD:

- ☞ **Prepare the Batter:** In a large mixing bowl, combine the **Desire Egg Free Red Velvet Cake Mix** with the **Lily Oil**, **GSM (Soft)**, water. Mix until the batter is smooth and well combined.
- ☞ **Add Remaining Ingredients:** Add the choco chips to the batter. Mix gently until all ingredients are evenly incorporated, being careful not to overmix.
- ☞ **Rest the Batter:** Allow the batter to sit for a few minutes to let the flavors integrate.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170° C (340° F).
- ☞ **Pour and Bake:** Pour the batter into the prepared baking pan, spreading it evenly. Bake in the preheated oven for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Once baked, remove the cake from the oven and let it cool in the pan for 10 minutes. Transfer to a wire rack to cool completely before slicing and serving.

Enjoy the rich and chocolaty goodness of your Red Velvet Choco Cake!



# DARK & WHITE CHOCO CHUNK CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Chocolate Cake Mix	100 g
Water	500 ml
Lily Oil	100 ml
GSM (Soft)	150 g
Desire White Chocolate Chunks	200 g

## METHOD:

- ☞ **Prepare the Batter:** In a large mixing bowl, combine the **Desire Egg Free Chocolate Cake Mix** with the **Lily Oil**, **GSM (Soft)**, water. Mix until smooth and well combined.
- ☞ **Add Remaining Ingredients:** Add the white choco chips to the batter. Gently fold in the white choco chips to ensure even distribution without overmixing.
- ☞ **Rest the Batter:** Allow the batter to sit for a few minutes to let the ingredients fully integrate.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170° C (340° F).
- ☞ **Pour and Bake:** Pour the batter into the prepared baking pan, spreading it evenly. Bake in the preheated oven for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Remove the cake from the oven and allow it to cool in the pan for 10 minutes. Transfer to a wire rack to cool completely before slicing and serving.

Enjoy your decadent Dark & White Choco Cake!



# OREO & HAZELNUT CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Chocolate Cake Mix	1000 g
Oreo Biscuit Crested	100 g
Hazelnut Past	200 g
Water	500 ml
Hazelnut Chopped	50 g
Lily Oil	100 ml
GSM (Soft)	150 g

## METHOD:

- ☞ **Prepare the Batter:** In a large mixing bowl, combine the **Desire Egg Free Chocolate Cake Mix** with **GSM (Soft)**, **Lily Oil** and water. Mix until the batter is smooth and well combined.
- ☞ **Add Remaining Ingredients:** Add the hazelnut paste, crushed Oreo biscuits, and chopped hazelnuts to the batter. Mix gently to incorporate all ingredients evenly, being careful not to overmix.
- ☞ **Rest the Batter:** Let the batter sit for a few minutes to allow the flavors to meld.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170°C (340°F).
- ☞ **Pour and Bake:** Pour the batter into the prepared baking pan, spreading it evenly. Bake in the preheated oven for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Once baked, remove the cake from the oven and allow it to cool in the pan for 10 minutes. Transfer to a wire rack to cool completely before slicing and serving.

Enjoy the rich, nutty, and chocolatey goodness of your Oreo & Hazelnut Cake!



# EGG FREE PLUM CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Vanilla Muffin Mix	750 g
Desire Chocolate Muffin Mix	250 g
Water	500 ml
Gsm (Soft)	150 g
Lily Oil	100 ml
Mix Fruits Soaked	1000 g
Mix Fruit Essence	5 g
Orange Oil	5 ml
Lemon Oil	2.5 ml
Mixed Spice Powder	20 g

## METHOD:

- ☞ **Prepare Dry Ingredients:** In a large mixing bowl, combine the **Desire Vanilla Muffin Mix**, **Desire Chocolate Muffin Mix** and mixed spice powder. Stir them together to ensure even distribution.
- ☞ **Prepare Wet Ingredients:** In a separate bowl, mix the water, **GSM (Soft)**, **Lily Oil**, mixed fruit essence, orange oil, and lemon oil. Stir until the oils are fully blended with the water and essence.
- ☞ **Combine Wet and Dry Ingredients:** Gradually add the wet ingredients to the dry mixture. Stir gently until you achieve a smooth, consistent batter.
- ☞ **Add Soaked Mixed Fruits:** Fold the soaked mixed fruits into the batter, ensuring they are evenly distributed throughout the mixture.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170° C (340° F).
- ☞ **Pour and Bake:** Pour the batter into the prepared pan, spreading it evenly. Bake in the preheated oven for 35-45 minutes, or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Once baked, remove the cake from the oven and allow it to cool in the pan for 10 minutes. Then transfer the cake to a wire rack to cool completely before slicing and serving.

Enjoy your Egg-Free Plum Cake, filled with delicious flavors and the goodness of soaked mixed fruits!



# EGG FREE FRUIT CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Vanilla Muffin Mix	1000 g
Water	500 ml
Gsm (Soft)	150 g
Lily Oil	100 ml
Tutti - Fruity	300 g
Red Cherry	200 g
Orange Oil	5 ml
Lemon Oil	2.5 ml
Cashew Nuts	100 g

## METHOD:

- ☞ **Prepare the Batter:** In a large mixing bowl, combine the **Desire Vanilla Muffin Mix** with **GSM (Soft)**, **Lily Oil** & water. Mix until smooth and well combined.
- ☞ **Add Remaining Ingredients:** Add the, tutti-frutti, red cherries, orange oil, lemon oil, and cashew nuts. Fold in these ingredients gently to ensure even distribution without overmixing.
- ☞ **Rest the Batter:** Let the batter rest for a few minutes to allow the flavors to integrate.
- ☞ **Prepare the Baking Pan:** Grease and line a baking pan with parchment paper. Preheat the oven to 170° C (340° F).
- ☞ **Pour and Bake:** Pour the batter into the prepared baking pan, spreading it evenly. Bake in the preheated oven for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
- ☞ **Cool and Serve:** Remove the cake from the oven and let it cool in the pan for 10 minutes. Transfer to a wire rack to cool completely before slicing and serving.

Enjoy your festive and fruity Egg-Free Fruit Cake!



# GULKAND MUFFINS (EBVM)



## INGREDIENTS

## QUANTITY (In gm)

<b>Desire Vanilla Muffin Mix</b>	1000 g
Egg	400 nos
Water	300 ml
<b>Lily Oil</b>	100 ml
<b>GSM (Soft)</b>	150 g
Gulkand Stuff Filling	200 g

## METHOD:

- ☞ **Prepare the GSM Mixture:** In a separate bowl, combine **GSM (Soft)** (150 grams) and **Lily Oil** (100 grams). Mix well and set aside.
- ☞ **Prepare the Batter Base:** In a mixing bowl, add **Desire Vanilla Muffin Mix** (1000 grams), eggs (400 grams), and water (300 grams). Mix on slow speed for about 1 minute to combine all the ingredients evenly. Scrape down the sides of the bowl to ensure everything is well incorporated.
- ☞ **Blend to Smooth Consistency:** Increase the mixer speed to medium and blend the batter for an additional 2 minutes until smooth and creamy.
- ☞ **Incorporate the GSM Mixture:** Reduce the speed to slow and gradually add the prepared **GSM** and **Lily Oil** mixture to the batter. Mix gently until fully incorporated.
- ☞ **Fill the Moulds:** Pour the batter into muffin moulds, filling them about 2/3 full. Add a dollop of Gulkand stuffing (200 grams) on top or lightly fold it into the center of each muffin.
- ☞ **Bake the Muffins:** Preheat the oven to 200° C. Bake the muffins for 20 minutes, or until they are golden brown and spring back when lightly pressed
- ☞ **Cool and Serve:** Let the muffins cool on a wire rack before serving. Enjoy the soft, moist muffins with a delightful Gulkand filling!



# WHEAT CAKE



## INGREDIENTS

## QUANTITY (In gm)

Enhance Egg Free Vanilla Muffin Mix Concentrate	100 g
Wheat Flour	175 g
Cold Water	150 ml
Powder Sugar	170 g
Milk Essence	5 g
<b>Gsm (Soft)</b>	100 g
Milk Powder	25 g
<b>Lily Oil</b>	100 ml

## METHOD:

- ☞ **Prepare the GSM Mixture:** In a bowl, combine **GSM** (25g), milk powder (100 grams), and Lily oil (100 grams). Mix thoroughly until a smooth, soft consistency is achieved. Set aside.
- ☞ **Prepare the Batter:** In a mixing bowl, combine cold water (150 grams), powdered sugar (170 grams), **Enhance Egg Free Vanilla Muffin Mix Concentrate** (100 grams), and wheat flour (175 grams). Using a flat blade attachment, mix the ingredients on slow speed for 1 minute. Scrape down the sides of the bowl to ensure all ingredients are well incorporated.
- ☞ **Incorporate the GSM Mixture:** Add the prepared **GSM** mixture and milk essence (5 grams) to the batter. Increase the mixing speed to medium (speed 2) and blend for an additional 3 minutes until the batter is smooth and consistent.
- ☞ **Bake the Cake:** Preheat the oven to 160° C. Pour the batter into a pound cake mold, ensuring even distribution. Bake at 160° C until the cake is fully baked (test with a skewer-it should come out clean).
- ☞ **Cool and Serve:** Allow the cake to cool completely before slicing or serving. Enjoy this soft and flavorful wheat cake!



# MULTIGRAIN CAKE



## INGREDIENTS

## QUANTITY (In gm)

Enhance Egg Free Vanilla Muffin Mix Concentrate	100 g
Multi Grain Flour	180 g
Eggs	180 nos
Cold Water	50 ml
Sugar	170 g
<b>GSM (Soft)</b>	150 g
Bourn Vita Powder	25 g
Ghee Melted	100 g
Multigrain Flakes For Top	25 g

## METHOD:

- ☞ **Prepare the GSM Mixture:** In a bowl, combine **GSM** (150 grams) and melted ghee (300 grams). Mix thoroughly until soft and smooth. Set aside.
- ☞ **Prepare the Batter:** In a mixing bowl, add cold water (50 grams), eggs (180 grams), sugar (170 grams), **Enhance Egg Free Vanilla Muffin Mix Concentrate** (100 grams), multigrain flour (180 grams), and Bournvita powder (25 grams). Using a flat blade attachment, mix on slow speed for 1 minute. Scrape down the sides of the bowl to ensure all ingredients are well incorporated.
- ☞ **Incorporate the GSM Mixture:** Gradually add the prepared **GSM** and ghee mixture to the batter. Increase the mixing speed to medium (speed 2) and blend for an additional 3 minutes until the batter is smooth and uniform.
- ☞ **Prepare for Baking:** Pour the batter into a cake mold. Sprinkle multigrain flakes (25 grams) evenly on top of the batter.
- ☞ **Bake the Cake:** Preheat the oven to 160° C. Bake the cake at 160° C until it is fully baked (check with a skewer-it should come out clean).
- ☞ **Cool and Serve:** Let the cake cool completely before slicing. Enjoy this nutritious and delicious multigrain cake.





# JAGGERY CAKE



## INGREDIENTS

## QUANTITY (In gm)

Enhance Egg Free Vanilla Muffin Mix Concentrate	100 g
Flour	175 g
Cold Water	150 ml
Jaggery Powder	200 g
<b>GSM (Soft)</b>	100 g
Boost Powder	50 g
<b>Lily Oil</b>	100 ml

## METHOD:

- ☞ **Prepare the GSM Mixture:** In a small bowl, mix the **GSM** with **Lily Oil** until smooth and soft. Set aside.
- ☞ **Mix Wet Ingredients:** In a mixing bowl, combine cold water, jaggery powder, and boost powder. Stir until fully dissolved.
- ☞ **Incorporate Dry Ingredients:** Add the **Enhance Egg-Free Vanilla Muffin Mix Concentrate** and flour to the wet mixture. Mix on low speed for 1 minute using a flat blade. Scrape down the sides of the bowl to ensure all ingredients are well combined.
- ☞ **Add GSM Mixture:** Add the prepared **GSM** mixture to the bowl. Mix at medium speed (Speed 2) for 3 minutes, or until the batter is smooth and well blended.
- ☞ **Bake:** Pour the batter into pound cake molds. Bake at 160° C until fully baked (time may vary depending on the oven; check for doneness with a skewer or toothpick).
- ☞ **Cool and Serve:** Allow the cake to cool completely before removing it from the mold. Slice and serve.

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# SPICY CAKE



## INGREDIENTS

## QUANTITY (In gm)

Enhance Egg Free Vanilla Muffin Mix Concentrate	100 g
Wheat Flour	175 g
Cold Water	150 ml
Powder Sugar	170 g
<b>GSM (Soft)</b>	100 g
<b>Lily Oil</b>	100 ml
Fresh Green Chilly	50 g
Coriander, Mints, Dill Leaf's (Chopped)	100 g
Jeera, Black Pepper (Crushed)	20 g
White & Black Till Seed	20 g
Salt	As Required
Ghee For Frying	50 g

## METHOD:

- ☞ In a bowl add soft **GSM**, lily oil mix together make it soft and kept as side.
- ☞ Add to a mixing bowl water, powder sugar, **Enhance Egg Free Vanilla muffin Mix Concentrate**, wheat Flour mix at slow speed for one minute with Flat Blade, Scrape down the sides of the bowl.
- ☞ Add **GSM**, **Lily Oil** mix then add green masala and Increase to speed 2 and continue blending for a further 3 minutes.
- ☞ Bake in pound cake mold at 160° C till Baked.

## FOR SPICY:

- ☞ Clean all the leaf's and chapped make a green chilly past.
- ☞ In a pan add oil/ghee then add green chilly past fiery well.
- ☞ Add chapped leaf's and add crushed jeera, pepper & Tills seed cook well and Keep it side for cooling.



# SEMOLINA CAKE



## INGREDIENTS

## QUANTITY (In gm)

Rava	900 g
Coconut Powder	250 g
Elaichi Powder	15 g
Eggs	25 nos
Milk Maid	250 g
Ghee	150 g
Sugar	1000 g
<b>GSM</b>	250 g
Vanilla Powder	15 g
Cashew Nuts	200 g

## METHOD:

- ☞ In a bowl add melt ghee and add **GSM** mix together and kept as side.
- ☞ Add To a mixing bowl sugar, eggs, salt and dissolved it.
- ☞ Add milk made ,melted ghee, **GSM**, vanilla powder and Elaichi powder.
- ☞ Add Rava, coconut powder and cashewnut mix then Increase to speed 2 and continue blending for a further 3 minutes. Pour into baking tray, on top put cashew nuts.
- ☞ Bake at 180° C 30 minutes.



# EGG FREE GHEE CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Vanilla Cake Mix	1000 g
Ghee	200 g
Water	500 ml
Ghee Essence	3 g

## METHOD:

- ☞ To a mixing bowl add the water & **Desire Egg Free Vanilla Cake Mix**, mix together. Scrape down the sides of the bowl.
- ☞ Then Increase to speed 2 and continue blending for a further two minutes.
- ☞ Add melted ghee, ghee essence. Blend for about one minute Change down to speed 1.
- ☞ Bake in cake tins at 160° C till completely baked.



# IMMUNITY BOOSTER CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Vanilla Cake Mix	1000 g
Water	500 ml
Immunity Booster Powder	100 ml
Lily Oil	100 ml
GSM (Soft)	150 g
Almond, Pista & Cashew Nut Flakes For Top	50 g

## METHOD:

- ☞ In a bowl soft **GSM, Lily Oil** mix together keep.
- ☞ To a mixing bowl add the water, **Desire Vanilla Cake Mix** and Immunity booster Powder and mix together at speed 1-2 minutes. Scrape down the sides of the bowl.
- ☞ Then Increase to speed 2 and continue blending for a further 4 minutes.
- ☞ Add **GSM, Lily Oil**. Blend for about one minute Change down to speed 1.
- ☞ Pour into the batter in the mold, on top sprinkle flakes, Bake at 160° C till Baked.



# GINGER & HONEY CAKE



## INGREDIENTS

## QUANTITY (In gm)

Desire Egg Free Vanilla Cake Mix	1000 g
Dry Ginger Chopped	100 g
Water	500 ml
Honey	50 g
Ginger Powder	10 g
Lily Oil	100 ml
GSM (Soft)	150 g

## METHOD:

- ☞ In a bowl soft **GSM, Lily Oil** mix together keep.
- ☞ To a mixing bowl add the water, **Desire Egg Free Vanilla Cake Mix** and add chopped ginger and mix together at speed 1-2 minutes. Scrape down the sides of the bowl.
- ☞ Then Increase to speed 2 and continue blending for a further 4 minutes.
- ☞ Add ginger powder then add **GSM, Lily Oil**. Blend for about one minute Change down to speed 1.
- ☞ Bake in cake tins at 160° C till Baked.



# WHEAT PLUM CAKE



## INGREDIENTS

## QUANTITY (In gm)

Enhance Egg Based Vanilla Muffin Mix Concentrate	100 g
Wheat Flour	180 g
Eggs	180 nos
Cold Water	50 ml
Sugar	170 g
<b>GSM (Soft)</b>	150 g
<b>Lily Oil</b>	100 ml
Caramel Colour	20 g
Mix Fruits Soaked	1000 g
Mix Fruit Flavor	5 g
Orange Oil	5 ml
Lemon Oil	2.5 ml
Mixed Spice Powder	20 g
Cashew Nuts For Top	

## METHOD:

- ☞ In a bowl add **GSM, Lily Oil** mix together make it soft and kept as side.
- ☞ Add to a mixing bowl water, eggs, sugar dissolve it, **Enhance Egg Based Vanilla Muffin Mix Concentrate**, Wheat Flour mix at slow speed for one minute with Flat Blade, Scrape down the sides of the bowl.
- ☞ Add **GSM, Lily Oil** mix then Increase to speed 2 and continue blending for a further 3 minutes.
- ☞ Fold in the plum fruit in the batter along with the caramel, mix spices and flavors .
- ☞ Pour into the batter in the mold, on top sprinkle cashew nuts.
- ☞ Bake at 160° C till Baked.



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### REGIONAL STUDIO BAKERIES:

#### PUNE

**Masterline Bakery Service,**  
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#### DELHI:

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#### BANGALORE:

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