



Ragi cake

Serving: 4

Veg

### *Ingredients*

- Rag flour - 250 grams
- Date syrup - 175 weeks
- Butter / Ghee - 120 grams
- Cocoa powder - 90 grams
- Cinnamon powder - 1/4 tsp
- Soda Bi carbonate - 1/4 tsp
- Baking powder - 1/2 tsp

### *Preparation Method*

- Sieve ragi flour with a sieve , Mix cocoa powder , soda bi carbonate and baking powder and sieve again
- In a bowl mix date syrup and ghee mix it with hand till it become fluffy .
- Add the sieve powder mixture and little by little add water and mix it .
- Line the inside of a steel container with banana leaf ,Pour this cake batter into it.
- And steam it in a steamer for 20 minutes
- Check it with a thin knife if it comes out clear turn off the gas . Cut into pieces after it gets cool , Serve