

Recipe

LEMON YOGURT CAKE



COOK TIME
90 Minutes



SERVES
Six



INGREDIENTS

- 1-1/2 cups all-purpose flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon kosher salt
 - 1 cup plain whole-milk yogurt
 - 1 1/3 cups sugar, divided
 - 3 extra-large eggs
 - 2 teaspoons grated lemon zest (2 lemons)
 - 1/2 teaspoon pure vanilla extract
 - 1/2 cup vegetable oil
 - 1/3 cup freshly squeezed lemon juice
- For the glaze:

- 1 cup confectioners' sugar
- 2 tablespoons freshly squeezed lemon juice

METHOD

1. Preheat the oven to 350 degrees. Grease a loaf pan. Line the bottom with parchment paper. Grease and flour the pan.
2. Sift together the flour, baking powder, and salt into one bowl. In another bowl, whisk together the yogurt, 1 cup sugar, the eggs, lemon zest, and vanilla. Slowly whisk the dry ingredients into the wet ingredients. fold the vegetable oil into the batter, making sure it's all incorporated. Pour the batter into the prepared pan and bake for about 50 minutes, or until a cake tester placed in the center of the loaf comes out clean.
3. Meanwhile, cook the 1/3 cup lemon juice and remaining 1/3 cup sugar in a small pan until the sugar dissolves and the mixture is clear. Set aside.
4. When the cake is done, allow it to cool in the pan for 10 minutes. Carefully place on a baking rack over a sheet pan. While the cake is still warm, pour the lemon-sugar mixture over the cake and allow it to soak in. Cool.
5. For the glaze, combine the confectioners' sugar and lemon juice and pour over the cake.

Recipe

PUNJABI SAMOSAS



COOK TIME
40 Minutes



SERVES
Four



INGREDIENTS

- two large potatoes , peeled
- 2 tablespoons oil
- 1/4 small onion, diced
- 1/4 cup green peas, smashed
- 1 tablespoon curry powder
- 1/2 teaspoon chili powder
- 1 teaspoon sugar
- salt to taste
- 1 egg white
- spring roll wrappers
- oil for deep-frying

METHOD

1. Boil the potatoes for 10 minutes. Drained and let cool. Peel off the potato skin and mash the potatoes.
2. Heat up a skillet and add the oil. Saute the onion before adding the potatoes and green peas, curry powder, chili powder, sugar, and salt. Cook for a few minutes. Remove from the skillet and let cool.
3. Scoop 1 heaping teaspoon of the filling and place at the top center part of a piece of wrapper. Brush the outer edges of the wrapper with the egg white, fold and form the Samosa into a triangle. Repeat the same until the filling is used up.
4. Deep fry the samosa at 350°F (176°C) until golden brown. Remove from the oil using a strainer or slotted spoon, and transfer to a plate lined with paper towels. Serve warm.