**Recipe card for eggless honey cake:**

**Prep Time**

15 mins

Cook Time

1 hr 20 mins

Total Time

1 hr 35 mins

Ingredients (1 cup = 255 ML)

**For eggless cake:**

* ¾ cup (200 grams) curd / yogurt
* 1 cup (230 grams) sugar
* ¾ cup (135 grams) oil
* 1 tsp vanilla extract
* 2 cup (330 grams) maida / plain flour
* ¼ tsp baking soda
* 1 tsp baking powder
* ½ cup (120 grams) milk, if required

**For honey syrup:**

* 2 tbsp sugar
* ¼ cup water
* ¼ cup honey

**For jam mixture:**

* ½ cup strawberry jam
* 1 tbsp honey

**Instructions**

1. Firstly, prepare honey syrup by dissolving 2 tbsp sugar in ¼ cup water. boil the sugar syrup for 2 minutes
2. When the sugar syrup is warm, add ¼ cup honey and mix well.
3. Pour the prepared honey syrup over the cake and allow to seep into the cake. keep aside.
4. Further prepare jam mixture my taking ½ cup strawberry jam and 1 tbsp honey in a pan. mix well.
5. Now spread a generous amount of jam mixture over cake and level out.
6. Also sprinkle 2 tbsp of desiccated coconut over cake.
7. Finally, cut the honey cake and serve.

**Eggless cake recipe:**

1. Firstly, in large mixing bowl take ¾ cup curd, 1 cup sugar, ¾ cup oil and 1 tsp vanilla extract.
2. Mix well with the help of whisk for 5 minutes.
3. Further sieve 2 cup maida, ¼ tsp baking soda and 1 tsp baking powder.
4. Mix well using cut and fold method.
5. Do not over mix as the cake turns rubbery and chewy.
6. Further, add ¼ to ½ cup milk if required and mix well forming thick flowing consistency batter.
7. Further, transfer the cake batter into the square cake mould (width: 7 inch, height: 2 inch, length: 9 inch). make sure to grease the mould with butter to avoid sticking and line butter paper at bottom of the tray.
8. Level up the batter and pat the tray twice to remove the air incorporated into the batter.
9. Place the cake tray into the preheated oven. bake the cake at 180 degree celsius or 356 degrees fahrenheit for 40 minutes.
10. Or bake till the toothpick inserted comes out clean. cool the cake completely.
11. Poke the cake with a toothpick or fork making holes. keep aside.

**Honey cake recipe:**

1. Now prepare the honey syrup by dissolving 2 tbsp sugar in ¼ cup water.
2. Boil the sugar syrup for 2 minutes or till sugar syrup turns sticky.
3. Now allow the sugar syrup to cool slightly.
4. When the sugar syrup is warm, add ¼ cup honey and mix well.
5. Pour the prepared honey syrup over the cake and allow to seep into the cake. keep aside.
6. Further prepare jam mixture my taking ½ cup strawberry jam and 1 tbsp honey in a pan. use jam of your choice.
7. Mix well keeping the flame on low.
8. Once the jam melts, switch off the stove. do not boil the mixture as we have added honey.
9. Now spread a generous amount of jam mixture over cake and level out forming a frosting.
10. Also, sprinkle 2 tbsp of desiccated coconut over cake.
11. Cut the cake into rectangle or shape of your choice.
12. Finally, serve **honey cake** immediately, or store in a refrigerator for a week.