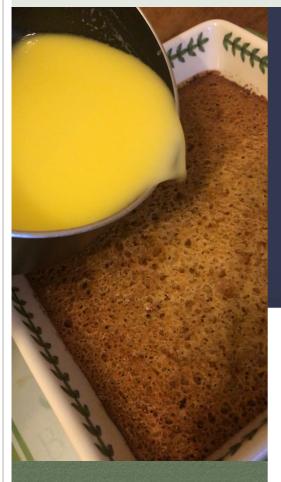
## Malva Cake

Recipe Courtesy: Preethi Varkey Karimbanal



Maya's LAB

## Ingredients

Butter -1tbsp

Vinegar - 1tsp

Granulated Sugar-1cup (powdered)

Egg-1 nos

Apricot Jam -1 tbsp (heaped)

Plain flour -1cup

Baking Soda-1tsp

Salt-a pinch

Cream -1/2 cup

Milk-1/2cup

## For Sauce topping

Cream -1/4cup

Unsalted Butter -1/3 cup or 75 gms

Sugar -1/2 cup

Hot Water -1/4cup

When Preethi chechi asked me whether I have had Malva cake , I presumed that it was a North Indian dessert with pistachios & cardamom! Honestly, that's how clueless I am about desserts. However ,I did do some serious research ( read as Googling) and then I realised that it's actually a South African dessert and is not even remotely related to India.

As I read the recipe, I thought to myself that this sounds like a sponge cake with an apricot twist My ignorance further highlighted!! The Apricot jam helps to give a caramel flavour to the sponge and the hot creamy sauce is just soaked in.

Just like the other recipes shared by Preethi chechi, this ones definitely a keeper and one that you can whip up without much effort. Simple and minimal but no compromise on flavour!











## Method

- 1. Preheat the oven at 180 degrees.
- 2. Prepare a greased baking dish.
- 3. Sift the plain flour with baking soda and salt and set it aside.
- 4. Melt the butter and add vinegar to it. Keep it aside.
- 5. Beat Egg. Add Sugar and continue to beat. Lastly, add apricot jam and beat it till it's blended well to make a smooth batter.
- 6. Fold in milk, cream and flour alternately till there are no lumps.
- 7. Add the butter-vinegar mix and combine it with the rest of the batter.
- 8. Pour it into the prepared baking dish and cover it with aluminium foil and bake for 45 minutes at 180 degrees .
- 9. Now remove the aluminium foil and bake for another 15 mts or till it's brown on the top.
- 10. Meanwhile, place all the ingredients for the topping in a saucepan and blend it well on medium heat.
- 11. Once the cake base is baked, take it out of the oven and pour the hot topping over it immediately while the base is hot.
- 12. The sauce will be soaked in within seconds.
- 13. This baked dessert could be served with custard, clotted cream or vanilla ice cream. It is best served warm.

