

# Malva Cake

Recipe Courtesy: Preethi Varkey Karimbanal



Maya's LAB

LIGHT AYITTU BIRIYANI

## 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 .



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