

A tray of cupcakes with various colorful liners, including yellow, green, blue, and pink, arranged in a circular pattern. The cupcakes appear to be plain or have a light frosting. The tray is set against a light-colored, textured background.

Cup Cakes  
by  
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# Ingredients

Eggs	:	3 in Number
Maida <sup>★</sup> (Flour)	:	150 gms
Sugar	:	150 gms
Oil/Cooking Oil	:	100 ml
Milk (Cold)	:	¼ Cup
Plain Coco Powder	:	2 Table Spoons
Baking Powder	:	1 Tsp – 1 ¼ Tsp
Baking Soda	:	1 Pinch (Optional)
Salt	:	1 Pinch

Assorted Dry Fruits for Decoration

**\* You can also use half Maida and half Atta or Atta only**

# Method

*Break Eggs in a bowl and beat them – can use an egg beater or a food processor or a mixer.*

*Add Sugar and mix well till dissolved.*

*Add Oil and mix well.*

*In Maida (Flour)/Wheat Flour add Baking Powder (in the case of wheat flour add  $1 \frac{1}{4}$  Tsp ) and also add Coco Powder, Baking Soda, and Salt.*

*Add Maida/Flour Mixture to the beaten batter and mix well.*

*Add dry fruits to the batter (Optional)*

*Can also add Chocolate Chips*

# *Batter in Baking Cups*

*Take Baking Cups –  
metal or silicone or  
paper cups.*

*Put Batter in Baking  
Cups after lining the  
cups with oil in case  
of metal/silicone cups.  
Like in the Photo .....*



# *Batter in Baking Cups*

*Sprinkle dry fruit flakes/coarsely ground dry fruits –  
Almonds/Cashew Nuts/Walnuts/Raisins/ Any Other Nuts on the batter  
Like in the Photo .....*



# *Baking the Batter in the Baking Cups*

*Bake in the Microwave for 4-5 minutes. Bake in the Conventional Oven for about 30 minutes at 180 degrees Celsius. Bake in the Microwave – Convention Mode for 30 minutes at 180 degrees Celsius.*

*Please check periodically Baked Cup Cakes like in Photo*







*Happy Baking  
Thank You*