

Fruit Recipes

Real Fruit Power Guava Pound Cake



Baking a cake at an Indian home is a rarity. But when the method is easy and the result delicious, you can't but stop yourself from going ahead and do this next.

INGREDIENTS:

- Butter – 2 cubes
- Sugar - 2 cups
- Guava paste - 1 cup
- Sour cream - 1 cup
- Baking soda – half teaspoon
- All-purpose flour - 3 cups
- large eggs - 6
- Vanilla - 1 teaspoon

METHOD FOR PREPARATION

Step 1

Preheat oven to 325 degrees F.

Step 2

In a large mixing bowl, whisk the butter and sugar together.

Step 3

Add the guava paste, sour cream and mix till they blend.

Step 4

Sift the baking soda and flour together.

Step 5

Add to the creamed mixture alternating with eggs, beating each egg at a time.

Step 6

Add the vanilla and pour the mixture into a greased and floured pan.

Step 7

Bake for 1 hour 20 minutes.

SERVING SUGGESTION:

Top it with strawberry and vanilla ice cream and serve with Real guava juice.

Each slice of this cake will talk of your creativity and love. Present a surprise to your kids and watch them savour it with smile.

