

Buckwheat Cake

by Anand Lila devi dasi



"Krishna is very kind.
Therefore, He has given us
his remnants of food stuff"

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| Ingredients | Butter softened..... | 150 gm |
| | Sugar..... | 1 C |
| | Yogurt..... | 3 Tbsp |
| | Buckwheat flour (Kuttu atta)..... | 1 C |
| | Juice..... | 2 oranges |
| | Raisins..... | 1/2 C |
| | Chopped walnuts..... | 1/2 C |

- Preparation :**
1. In a mixing bowl, cream butter and sugar until light and fluffy. Beat in the yogurt.
 2. Add buckwheat flour alternating with the orange juice, beating well after each addition. Stir in the raisins and walnuts.
 3. Pour into greased and dusted 8-inch round baking pan. Bake at 350 F/180 C for 45 minutes or until a toothpick inserted near the center of the cake comes out clean. Let the cake tin cool before taking out the cake. Then invert the cake and cool it over a wire rack.

Yield: Six-Seven servings

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