

Chocolate Cake with Icing

Ingredients:

- 250g of flour
- 50g cocoa powder
- 1 tsp baking powder
- 250g sugar
- 200g **Amul Lite**
- 150g Amul Masti Dahi

Icing and decoration:

- 20g **Amul Lite**
- 1 tbsp of milk
- 200g icing sugar
- 4 tbsp cocoa powder
- 50g walnut halves

Method:

- Stir flour baking powder and cocoa powder in a big bowl.
- Add powdered sugar and mix well.
- Melt **Amul Lite** on a low flame and add to the above mixture.
- Beat the curd well and add to the batter.
- Add milk to the batter to make it into a dropping consistency (if required).
- Bake in a pre-heated oven.

For icing:

- Heat thick bottomed pan.
- Add milk, **Amul Lite**, icing sugar and cocoa powder.
- Stir continuously and cook it for 2 - 3 minutes.
- When melted well, pour on top of cooled cake.
- Decorate with halved walnuts.

Minestrone Soup

Ingredients:

- 4 tomatoes (300g)
- Bottle gourd (150g)
- Carrots (100 g)
- 2 onions (50g)
- 1 tbsp Rajma dal (optional)
- 25g spaghetti
- 3 tsp **Amul Lite** (15g)
- 4 - 5 cloves of garlic
- 1/2 cup boiled mixed vegetables like, cabbage, carrots, peas, French beans
- 1 tsp sugar
- Oregano
- Red chilli sauce/Tobasco
- Salt
- Pepper

Method:

- Pressure cook tomatoes, bottle gourd, carrots, onions and garlic in 3 cups of water
- Mix in a blender and stir.

Minestrone Soup:

- Put the stock for boiling.
- Add the boiled vegetables, boiled spaghetti and Rajma dal.
- Add salt, pepper, oregano and red chilli sauce/Tobasco.
- Add 3 tsp of **Amul Lite**.
- Boil for 3 - 5 minutes.
- Add grated Amul Cheese and serve.