

Recipe can be found @ [Zesty South Indian Kitchen](#)

What you need

Unbleached All purpose flour: 1 cup
White whole wheat flour: 1 cup
Olive oil: ½ cup (I used light baking one)
Boiling water: ½ cup
Egg: 1 no
Molasses: ½ cup (I used Grandma's)
Packed light brown sugar: ½ cup
Baking soda: 1 ½ teaspoon
Ground cinnamon: 1 teaspoon
Ground cloves: ½ teaspoon
Ground Nutmeg: ½ teaspoon
Black pepper: 1/8 teaspoon
Cardamom: 2 no
Sea salt: ½ teaspoon
Freshly grated ginger: 1 tablespoon
Granny smith Apple: 2 no (Pitted cored and chopped into chunks)

How I made

Preheat oven to 350° F. Oil a 9-inch round cake pan, line the bottom with a parchment circle, oil again, and dust with flour, tapping out the excess.

In a large bowl, whisk together the flour, baking soda, cinnamon, cloves, black pepper, nutmeg, cardamom and salt. In a medium bowl, whisk together the oil, molasses, brown sugar, egg, ginger, and ½ cup boiling water. Add to the flour mixture and whisk until just combined (do not over mix). Fold in the apples.

Transfer the batter to the prepared pan and bake until a toothpick inserted in the center of the cake comes out clean, 40 to 45 minutes. Cool in the pan for 30 minutes, and then turn out onto a rack to cool completely.

Enjoy; if you want you serve them dusted with confectionery sugar

Preparation time: 1 hour 30 minutes

Yield: 9 inch cake

Verdict: Moist cake

Will you make it again: Yes I will

