

Eggless Gulab Jamun Bundt Cake

BY HETAL VASAVADA | @MILKANDCARDAMOM

Growing up Gujarat American, gulab jamun was one of those desserts that seemed to show up at every celebration: Diwali, weddings, parties, and family dinner parties. So it was no surprise to me when my Gulab Jamun Bundt cake recipe from my first cookbook, *Milk & Cardamom*, went viral! One of the top questions I got for the past couple of years was "How do I make it eggless?" Most Hindus don't eat eggs during Diwali or other holidays, so I actually spent years testing this recipe to get the texture just right! It has to be soft and syrup-soaked without becoming mushy! To me, that's what my baking is all about: taking the flavors and traditions I grew up with and using the techniques I've learned as an American baker to create something that belongs to both worlds!

Gulab jamuns are round milk-fat-based donuts soaked in a fragrant rose water, cinnamon, and cardamom syrup! The cake takes the flavors I associate with gulab jamun and puts them into a classic American Bundt cake! I love seeing people bake this cake for their families and making it a part of their holiday traditions! It reminds me of all my family holidays where I stood drooling at the counter as my aunt would place freshly fried gulab jamun into a tray and bat my hand away to keep me from eating too many!

Eggless Gulab Jamun Bundt Cake

BY HETAL VASAVADA

SERVES: One 6-cup bundt cake or six mini 1-cup bundt cakes **TOTAL TIME:** 1 hour

INGREDIENTS

Cake

2 tbsp egg replacer powder
¼ cup milk
1 cup (226 g) unsalted butter, room temperature
1 cup + 1 tbsp (215 g) granulated sugar
1 tbsp cornstarch
1 tbsp milk powder
½ tsp kosher salt
½ tsp ground cardamom
6 tbsp (96 g) vanilla Greek yogurt
2 tsp vanilla extract
1 ⅓ cup (283 g) all-purpose flour

Gulab Jamun Syrup

¾ cup water
¾ cup (150 g) granulated sugar
1 2-inch cinnamon stick
5 cardamom pods
8-10 strands saffron
2 tsp rose water
1 tsp lemon juice
1 cup (113 g) powdered sugar
Edible rose petals, pistachios, sprinkles, etc for garnish (optional)

INSTRUCTIONS

01 Preheat oven to 350°F. Grease bundt cake pan(s) generously with butter and spray with cooking spray. Set aside.

02 In the bowl of a stand mixer, add butter, sugar, cornstarch, milk powder, salt, and cardamom. Mix with a paddle attachment on high speed for 3 minutes, scraping down the bowl halfway through. Add egg replacer mixture and mix for 30 seconds. Add yogurt and vanilla and mix for 1 minute. Add flour and mix on low speed until just incorporated and there are no pockets of flour. This is a thick batter!

03 Spoon the batter into the Bundt cake mold and tap the mold on the counter 10-12 times. Use a spatula to spread the batter into a smooth and even layer.

04 Bake for 40-45 minutes (if using mini Bundt pans, bake for 25-30 minutes) or until a toothpick inserted between the edge and center of the Bundt cake comes out clean. Five minutes before the cake is done, make the syrup. Add water, sugar, cinnamon stick, cardamom pods, and saffron to a saucepan. Bring to a boil and simmer for 2 minutes. Remove from heat and stir in rose water and lemon juice. Remove the cinnamon stick and cardamom pods. (Don't throw these out; save these for your morning chai or coffee!). Reserve 2.5 tbsp of the syrup and set aside.

05 Use a fork to poke holes all over the top of the cake. Let it sit for 10 minutes before pouring the syrups over the cake. If the syrup pools, use a fork to poke holes in that area. Let the cake sit for 15 minutes before turning it out onto a serving plate.

06 Let the cake completely cool! This is important so your glaze doesn't melt all over the cake!

07 To make the glaze, add powdered sugar and reserved syrup to a bowl and whisk until combined. Spoon the glaze over the cake and decorate with rose petals, pistachios, sprinkles, or whatever you'd like!