

ORGANIC MANTRAS
RECIPE DIARY

ORGANIC CHOCOLATE PEANUT BUTTER COOKIE SANDWICH



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Organic Chocolate Peanut Butter Cookie Sandwich

Ever wondered what a chocolate cookie would taste like with 24 Mantra Organic Peanut butter? Well, you can rest assured that Shivesh one of India's finest dessert blogger knows just how to blend both these ingredients together and plate a truly exquisite "Organic Chocolate Peanut-butter Cookie Sandwich" Read the complete recipe, try out this delicious dish and tell us what you thought.



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Organic Chocolate Peanut Butter Cookie Sandwich



INGREDIENTS

2 cups whole-wheat flour, 1/2 cup cocoa powder, 1 cup unsalted butter, at room temperature, 1 cup organic sugar, 1 small jar of peanut butter

METHOD

- In a medium bowl, whisk together the flour and cocoa powder.
- In a separate bowl, cream the butter and organic sugar on medium-high until fluffy.
- Reduce speed to low and gradually fold in the flour mixture until just combined and a dough forms.
- On a piece of parchment paper, roll the dough out. With a 2-inch cookie cutter, cut the dough into circles.
- Form pairs of the dough circles, and using the bottom part of a piping bag, make smaller circles on one cookie of each pair. This step is optional.
- Refrigerate on the baking sheets for at least 1 hour.
- Heat oven to 200C. Bake the cookies for 10-15 minutes. Cool slightly on baking sheets, then transfer to wire racks to cool completely.
- After the cookies have cooled completely, generously spread peanut butter on them and make sandwiches.



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ORGANIC BLACK TEA CAKE WITH HONEY FROSTING

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Organic Black Tea Cake with Honey Frosting

Dive into the magic of this 6 layer marvelous dessert goddess of a cake and you will be sure to attain absolute nirvana. the softness and sponginess of the “Black Tea Cake” is mouthwatering in itself, but its the colour, the texture, the taste and the aroma of the 24 Mantra Organic Honey Frosting that is the true champion says “Shivesh”. Check out this amazing recipe and tell us how many of you tried it. This is a brilliant dessert with the goodness of Organic Honey! So wait no longer Folks, try out this amazing recipe today!



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Organic Black Tea Cake with Honey Frosting



INGREDIENTS

1 cup milk, 4 tbsp organic Assam tea, 100 grams butter, 1 cup organic sugar, 2 large eggs, 1 cup all purpose flour, 3/4 cups organic whole wheat flour, 1 teaspoons baking powder, 1/2 teaspoon baking soda, 1/2 cup butter, softened, 5 tablespoons organic honey, 2 cups powdered sugar, 1 tbsp milk

METHOD

- Preheat oven to 180C. Grease two 4 inch round cake pans or one 9 inch pan.
- On medium-high heat, bring the milk to a boil. Cut open the tea bags and add the tea directly into the milk. Allow to cool.
- In a large mixing bowl, cream together the butter and sugar until light and fluffy.
- Add the eggs one at a time, beating well after each addition.
- In a separate bowl, combine both flours, baking powder and baking soda
- Add dry ingredients to wet ingredients in two instalments alternating with the tea brewed milk. Do not over mix.
- Transfer batter to prepared pan and bake for 30-40 minutes or until a toothpick inserted into the centre comes out clean. cool completely.
- For the frosting -
- In a large mixing bowl, beat the butter and honey until smooth.
- Add the powdered sugar and salt and continue mixing until the frosting comes together. Add milk and beat well.



A close-up photograph of several golden-brown, ring-shaped doughnuts. The doughnuts are coated in a fine layer of white powdered sugar. One doughnut in the foreground is being spread with a dark, thick strawberry jam using a metal spoon. The background is slightly blurred, showing more doughnuts.

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ORGANIC STRAWBERRY JAM DOUGHNUT

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ORGANIC STRAWBERRY JAM DOUGHNUT

Deliciously fruit and dry fruit Organic Persian jewelled Rice can easily take the centre stage in any festive meal. Slightly sweet, aromatic, and packed with high levels of nutrition and fibre, this dish can satisfy any one's craving this Festive season. Don't forget to try out this recipe by Swayampurna Mishra author of [lapetitchef](#) and do let us know your experience while making this dish.



ORGANIC STRAWBERRY JAM DOUGHNUT



INGREDIENTS

5 tbsp vegetable oil, 1/2 cup organic sugar, 2 eggs, 1+1/2 cup all purpose flour, 1 + 1/2 tsp baking powder, 1/2 cup milk, 10 tbsp organic strawberry jam

METHOD

- Pre-heat the oven to 180C. Oil a donut pan.
- Combine oil and sugar. Beat in the eggs, one at a time.
- Beat in the milk.
- Add in flour and baking powder. Do not over-mix
- Pipe the batter into the prepared donut pan. Pipe strawberry jam on top and make swirls using a skewer. Bake for 15-20 minutes.



ORGANIC MANTRAS
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ORGANIC STRAWBERRY JAM THUMBPRINT COOKIE

#24MANTRAORGANIC | #ORGANICMANTRAS

Organic Strawberry Jam Thumbprint Cookie

Here is another superb recipe using our amazing Organic Strawberry Jam. Shivesh Bhatia presents us with yet another cracker of a dish, so full of flavour, and so full of love that it will lighten up even the grumpiest person's day.

And let's not forget, Christmas season is right around the corner and we don't need a grinch in the house so this easy Organic Strawberry Jam Thumbprint Cookie is just what the doctor ordered.

So we better get cracking folks click on the link for the complete recipe.



Organic Strawberry Jam Thumbprint Cookie



INGREDIENTS

1 3/4 cups all-purpose flour, 1/2 tsp baking powder, 3/4 cup unsalted butter, softened, 1 cup organic sugar, 1 large egg, Organic strawberry jam, to fill, Melted white chocolate, to decorate

METHOD

- Preheat oven to 180C.
- Whisk together the flour and baking powder.
- In another bowl, cream the butter and the sugar, until fluffy.
- Beat in the egg until just combined.
- Combine dry ingredients and wet ingredients.
- Scoop the dough into 1-inch balls and place on baking sheet.
- Make a thumb impression in the centre of each ball. Fill the impression with organic strawberry jam.
- Bake for about 15 minutes at 180C or until they become golden brown.



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ORGANIC FLOURLESS ORANGE CAKE

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Organic Flourless Orange Cake

Hands down the Flourless Orange cake is one of the most flavourful and extremely easy to make cakes that we have seen so far in the “Organic Mantras Initiative”.

A simple accentuation of the flavour of the Oranges with the nuttiness of the almonds sweetened to perfection with Organic Sugar is what makes this beautiful cake recipe a total crowd pleaser. This the perfect cake that can go well with your morning coffee or your evening tea. It can be a nice snack for your kids to eat and can even be a beautiful Christmas Cake. Try the recipe, and tell us how much you enjoyed it.



Organic Flourless Orange Cake



INGREDIENTS

3 cups (300gm) organic almonds, blanched and processed into a fine flour, 1 cup organic sugar, 3 oranges, peeled and seeded, 3 eggs, 1 tsp baking powder

METHOD

- Pre-heat oven to 180C. Line a 9"springform pan.
- Place the peeled and seeded oranges in a food processor and process until smooth
- In a separate bowl, beat eggs and sugar. Add oranges, almond meal and baking powder. Mix until combined.
- Pour the batter into the prepared pan and bake at 180C for about 1 hour.



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ORGANIC SMORE COOKIES

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Organic Smore Cookies

For those of you who don't know what S'mores are, they are traditionally marshmallows and chocolate sandwiched together between two crackers and are usually had when you go camping or on a road trip. This recipe however is a fusion of a cookie and a S'more. The goodness of a cookie with the yummy marshmallow and the chocolate fusion makes this a delightful delicacy. And believe you me, once you have all the ingredients, this dish is super easy to make. With christmas round the corner this is definately a dish that you guys must try out. We are sure that your family will love it and so will you. And don't forget to tell us how much you loved this fabulous recipe.



Organic Smore Cookies



INGREDIENTS

1/2 cup unsalted butter, at room temperature, 1/2 cup brown sugar, 1/2 cup organic sugar, 1 egg, at room temperature, 1+1/4 cup all-purpose flour, 1 Tbsp corn flour, 1/2 tsp baking soda, a pinch of salt, 1/4 cup chocolate chunks & 1/4 cup marshmallows

METHOD

- Using an electric mixer, beat butter until it is fluffy
- Add in both brown and organic sugar and cream them with the butter.
- Beat in the egg.
- In a separate bowl, sift together flour, baking soda, corn starch and salt
- Add the dry ingredients to the butter mixture and mix until blended.
- Add marshmallows and chocolate chunks. Using a spatula or a whisk, carefully mix them into the batter
- Scoop out your dough into balls of equal sizes on a baking tray lined with baking sheet. Refrigerate for 30 minutes
- Pre heat your oven to 170C.
- Bake for about 12-15 minutes or until the edges become golden brown.
- After taking them out of the oven, let them rest on the baking tray for at least 10 minutes..



A close-up photograph of a rustic organic citrus galette. The galette is a round, flat-topped tart with a thick, golden-brown crust. It is topped with a generous layer of fresh fruit, including slices of red grapefruit and yellow lemons, and is dusted with white powdered sugar. The galette is presented in a dark, possibly cast-iron, skillet. Surrounding the skillet are several fresh citrus slices, including a large half of a red grapefruit at the top left, and green leaves, likely mint, are scattered around the base of the dish. The background is dark and textured, suggesting a rustic or natural setting.

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ORGANIC CITRUS GALETTE

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ORGANIC CITRUS GALETTE

"The market is flooded with citrus of all shapes and sizes. It is so exciting to use the freshest oranges and grapefruits to make my desserts this season," says Shivesh Bhatia the Dessert Prince. With the mission to make a whole wheat dessert packed with beautiful zesty flavours, we are sure that these will tickle your taste buds alright. We are sure that with every bite into this splendid organic cake you will feel a jolt of energy rushing through you. Make sure you choose the freshest of ingredients for this dish and enjoy this with your family and friends this festive season.



ORGANIC CITRUS GALETTE



INGREDIENTS

3/4 cup organic whole wheat flour, 1/2 cups old fashioned oats, 3 tbsp organic sugar, 1/3 cup cold butter, cubed, 1 tbsp cold water, 1 orange and grapefruit, sliced, brown sugar, to sprinkle.

METHOD

- Pre-heat the oven to 180C.
- In a food processor, combine flour, oats, sugar and cold butter. Pulse until the mixture resembles a coarse meal.
- Add water and mix until the dough begins to come together.
- Transfer the dough onto a plastic wrap and refrigerate for 30 minutes.
- Roll out the chilled dough on a lightly floured surface.
- Transfer the dough to a skillet. Place orange and grapefruit slices and fold over the edges over the fruit.
- Sprinkle with brown sugar
- Bake at 180C for 20 minutes or until the crust is golden-brown.



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ORGANIC PEANUT BUTTER CHOCOLATE BROWNIE

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Organic Peanut Butter Chocolate Brownie

Who can resist the temptation to indulge in these amazing brownies? Soft, spongy and full of flavour. The combination of the chocolate, walnuts, organic sugar and the creamy peanut butter is truly spectacular. The aroma of these brownies are extremely captivating and can lighten up your day in a matter of minutes. Do you still think you can resist the craving to try out one of these delightful brownies? Didn't think so. So hurry up, put on your apron, pre heat your oven and get ready to make these beautiful brownies. And don't forget to share this recipe with your friends and family, we are sure they will love it too.



Organic Peanut Butter Chocolate Brownie



INGREDIENTS

150g dark chocolate, coarsely chopped, 100g butter, chopped, 1 cup organic sugar, 1/2 cup all-purpose flour, 1 tsp baking powder, 3 tbsp cocoa powder, 2 eggs, 1/2 cup crushed walnuts, 1 cup organic peanut butter

METHOD

- Butter an 8" square pan and pre-heat your oven to 180C.
- In a saucepan set over low heat, melt butter and chocolate. Let it cool.
- Combine sugar and eggs. Add the cooled chocolate mixture.
- Add in the flour, cocoa powder and baking powder. Fold in the walnuts
- Transfer the batter to the baking dish. Top with peanut butter and using a skewer, make swirls.
- Bake at 180C for 30 minutes.





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CHOCOLATE PEAR LOAF CAKE

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CHOCOLATE PEAR LOAF CAKE

Here we have yet another marvellous cake recipe from shivesh bhatia. The speciality of shivesh is his simplicity when it comes to the ingredients and the easy to execute these recipes. The combination of chocolate and pears is truly divine and heavenly. The beauty of the cake is that all of the ingredients come together to create this breathtaking dish, and as you cut through the cake you can find a yin-yang split of the pear and chocolate and it actually looks like a food wonder of the world. This dish has the ability to make you crave for more. What's even better is that this dish is very easy to make, in just a few steps you will have this stunning cake for your indulgence. Try this recipe today!



CHOCOLATE PEAR LOAF CAKE



INGREDIENTS

1 + 1/2 cups organic whole wheat flour, 3/4 cups cocoa powder, 1/2 tsp baking soda, 1 tsp baking powder, 3/4 cup vegetable oil, 1 + 1/4 cups lightly packed brown sugar, 2 eggs/ 1 cup yoghurt, 1 tsp cinnamon powder, 1/4 tsp ginger powder, zest of one orange, 1 tsp organic chili powder, 3/4 cup milk & 3 large pears, peeled

METHOD

- Pre-heat the oven to 180C. Brush a loaf tin with melted butter. Dust the with cocoa, tap out extra.
- Whisk together cocoa, flour, orange zest, cinnamon powder, ginger powder, chili powder, baking soda and baking powder.
- In a large bowl, beat oil and sugar until the mixture is pale.
- Add eggs, one at a time and mix well after each addition. If you're not using eggs, beat in 1 cup of yoghurt.
- Add the flour mixture to the wet ingredients alternating with milk, starting and ending with flour mixture. Beat until smooth
- Pour the batter into the pan. Place peeled whole pears in the batter.
- Bake at 180C for 30-40 minutes or until a toothpick inserted in the centre comes out clean



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ORGANIC PEANUT BUTTER PUFF PASTRY ROLLS

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Organic Peanut Butter Puff Pastry Rolls

Shivesh says that he is obsessed with the peanut butter from 24 Mantra Organic and its extremely difficult to disagree with the dessert king himself when it comes to the sweet stuff. So this recipe features a flaky puffed up pastry filled with creamy peanutbutter, these puff pastries are baked for 30 – 40 min and topped with some sesame seeds to add that beautiful flavour and crunch to the entire dish as you take a bite into each pastry roll. The young baker also says that we must take his word when he say that “if there is an organic alternative for a particular ingredient then going organic is surely the way to go.” So what are you waiting for, try this recipe today!



Organic Peanut Butter Puff Pastry Rolls



INGREDIENTS

1 sheet puff pastry, rolled out, 2 cups organic peanut butter, 1/2 cup milk, 1/4 cup icing sugar, handful of sesame seeds

METHOD

- Pre-heat the oven to 180C.
- In a bowl, combine peanut butter, milk and icing sugar. Beat well.
- On a rolled out sheet of puff pastry, evenly spread the peanut butter mixture.
- Roll the puff pastry into a cylinder. Using a knife, cut into slices of equal sizes.
- Place the slices in a skillet. Top with sesame seeds.
- Bake at 180C for 30-40 minutes.

