

Give easy-to-make cupcakes a whole new meaning

MUG CAKE MADNESS



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Christmas festivities are incomplete without dipping your fingers in a good old cake. But, rather than going through the hassle of going to the bakery or baking one yourself, why not try an

easy to whip up mug cake. All you need to make these cakes apart from easily-available ingredients is a microwave and a single serving coffee mug. The best part about these delicious little cakes is that they don't require polished skills and hardly take 15 minutes to bake.

BERRY BERRY DELIGHT

Start by chopping two strawberries and blueberries together and put them in a mug. Rather than using sugar, add one spoon of honey to the mug. In a separate bowl, combine flour and baking powder together with crushed dry fruits and butter. Add butter and milk to it and mix

well with a spatula. Once the dough is made, add it on top of the mug with chopped berries. Microwave for about one and half minutes to two minutes. After microwaving, allow it to cool for a minute or so. You can top your Berry Berry Delight with whipped cream and whole berries.

PHOTO: KIRBIESCRAVING/PINTEREST

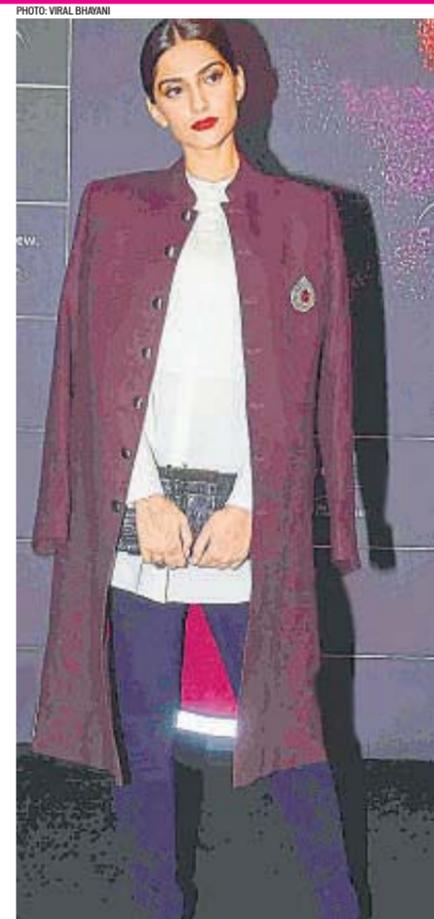


CRANBERRY CRAZINESS

Mix flour and baking powder in a bowl and add butter for a smooth consistency. For sweetness, add a bit of cinnamon to the mixture. Add chopped cranberry to the mixture along with crushed white chocolate. In order to make a dough, use a rolling pin on the mixture. Once the dough is made, put it in a mug and a two-three drops of water to get the volume. Microwave the mixture for exactly two minutes and let it cool. Garnish with melted white chocolate and white choco chips, and sprinkle with saffron.

PHOTO: THEHUNGRYHEDGEHOG/APINTEREST

LOOK BOOK



There's nothing that we don't love about actor Sonam Kapoor's androgynous look at her recent outing. Seen in a Vince shirt over Rag and Bone denims topped with designer Kunal Rawat's knee-length jacket, Sonam gave us a winter-perfect look. Hair neatly pulled back in a bun and dark lips is all she needed to get the styling right.

Steal the style

Invest in long coats in wintry colours like plum, wine and forest green, and wear it in the over-the-shoulder style like Sonam Kapoor. Ditch baggy and boyfriend jeans for skinnies and fur-lined leggings this winter. Oxford shoes can add a touch of class to any formal look. Dark lips are the key to success when it comes to makeup for fall.

TEXT: ADITI CAROLI

COCONUT WITH A HINT OF LEMON

Combine flour and baking powder with butter and coconut milk in the mug. Whisk it with a spatula and add coconut flakes and one spoon of sugar. Again, whisk it well to make sure that the flour doesn't stick to the sides of the mug. Once the mixture is combined, microwave for one to one and half minute. Allow it to cool so the top of the cake is dry. Finish it with a garnishing of mashed pistachios and lemon zest on top of the mug cake.



PHOTO: ICHMACHSMIREINFACH.DE/PINTEREST

CRUNCHY CHOCO WITH STRAWBERRY

Melt peanut butter in a small dish and keep it aside. In a mug, combine eggs, sugar, flour and baking powder. Whisk it properly with a spatula to ensure that the dough is smooth. Then add crushed dark chocolate with crushed peanuts to the mixture. Pour in the peanut butter to the mug. Microwave the mixture for maximum two minutes. Top it with whipped cream and pour strawberry sauce on top of it.

THE MINT HIT

Start by mixing peppermint extract and vanilla extract with flour, milk and baking powder. Add a bit of caramel syrup to the mixture. Whisk it well and add two to three drops of water to the mixture to ensure that it gets the desired fluffiness. Microwave the mixture for two minutes. Garnish with a peppermint stick and marshmallows. Top it off with whipping cream.

Keep in mind

- The mug should be heat resistant so that it can be used in the microwave.
- Line the mug with butter so that the flour doesn't stick to the mug. Also, the dough should not be sticky in nature.
- There should be no moisture in the mug when the batter is poured, otherwise it will not attain the required volume. (Inputs by chef Nishant Choubey)

Say it Right



BRACIOLA bra-cheo-la

An Italian-origin dish that includes sliced meat, usually cooked with olive oil. The dish includes rounded pieces of meat which is treated with tomato sauce, dried breadcrumbs, Parmigiano-Reggiano cheese, celery, bay leaves, butter and other spices of choice. Pepper and wine to taste are also added for additional flavour.

Can't pronounce certain words? Here's help



For warm 'n' stylish legs

From knitted bow ones and colourful beauties to crochet lace-ups, here's the legwarmer guide to keep your pretty, long legs cosy and chic



PHOTO: LION BRAND/PINTEREST



PHOTO: AUBREIA ANNA/PINTEREST

Your legs will totally love you for such cutesy legwarmers topped with bows



Such comfy crochet legwarmers are best suited for running and yoga

PHOTO: ERICA EASTER/PINTEREST



PHOTO: TALUP PUNE/PINTEREST

Wear such knitted ones in abstract prints and patterns with boots or pumps



Crocodile stitch legwarmers lend a very feminine tone to your look



PHOTO: DONNA ONEIL/PINTEREST

Go for stylish thigh-high lace-up leg warmers to spruce up any look

stylopedia

PARKA

These hooded jackets were invented by the Inuits to protect themselves from the biting Arctic breeze. They are often lined with fur or faux fur. Parka is a Russian word that means 'reindeer fur coat'. The style got a warm welcome in the fashion world and went on to become a popular part of winterwear.

STYLE IT RIGHT

Mostly available in khaki, olive, navy, beige, mustard, black and grey colours, a parka jacket can be worn over anything - from office attire to casual separates. Make sure you buy the right size as it shouldn't be too fitted. For a timeless look, pair a pinstripe parka with leather leggings and ankle-length boots.

TEXT: CHITRA RAWAT



PHOTO: LESNO/PINTEREST



PHOTO: BURBERRY/PINTEREST

Rajasthani romantic comedy leaves audience enthralled

Namita S Kalla

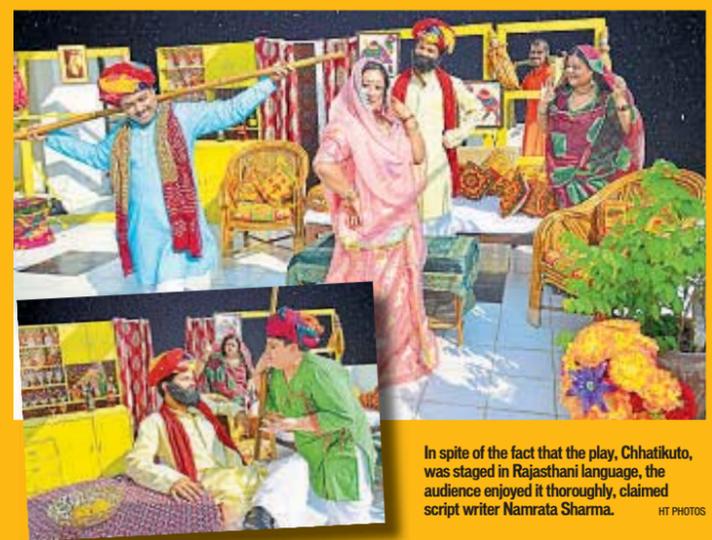
'Chhatikuto', a Rajasthani musical romantic comedy play was staged at the St Xavier's College on Monday. The play, which incorporated the myriad flavours of Rajasthani culture, opened with the popular Teej Mela wherein folk artistes performed dances, bringing the Teej festival to life.

Speaking about the play, Namrata Sharma Jade, script writer, scenographer and director of the play, said, "There were two important reasons to produce this play. Firstly,



my last play, which was in English, was very serious and looked at the gloomy side of life, thus I took it as a challenge to act on my funnier side. Secondly I wanted to do a play that has the beautiful colours of Rajasthani culture." Shikha Bakshi, head of department, BBA, said, "Despite the fact

that the play was staged in Rajasthani language, the audience enjoyed it thoroughly. Everything from the set up to the performances and the props were well coordinated and excellently performed." "The audience was into splits throughout the play and I am awed by such an amazing response. Sadly, very few plays are made in the Rajasthani language today. By hosting this play, I wanted to convey the message that if we come up with good work, the audience tends to enjoy and appreciate the same," she added.



In spite of the fact that the play, Chhatikuto, was staged in Rajasthani language, the audience enjoyed it thoroughly, claimed script writer Namrata Sharma.

HT PHOTOS