

#X-MAS

Flavourful Homemade Eggless Fruit Cake

This is an egg-free and vegan recipe of Christmas cake



Flavourful and festive homemade eggless fruit cake is bursting with cheerful holiday spices and delicious apple juice-soaked fruits and nuts. It's a classic Christmas recipe that makes a light, crumbly, and perfectly moist Christmas cake that you'll love to enjoy and share all season.



Other preparations

- In a spice-grinder or dry grinder, grind the spices listed above, under the heading "for ground spice mix", except for ginger powder. Set aside.
- Prepare a loaf pan or a round cake pan by greasing it very well with oil. You can also line the cake pan with butter paper.
- Preheat the oven to 180 degrees Celsius (356 degrees Fahrenheit) for 20 minutes.

Making cake batter

- Sieve the flours, baking powder and the ground powdered spice mix. You can also add ginger powder at this step.
- Add the soaked dry fruits together with apple juice/orange juice.
- Add the oil and brown sugar or regular white sugar. Also, add vanilla extract. Gently mix together the ingredients until just combined.
- In a bowl or mug, add soy milk. Now, add apple cider vinegar and stir gently.

For ground spice mix

- 2 inches cinnamon
- 2 green cardamoms
- 2 teaspoon grated nutmeg or nutmeg powder
- 2 cloves - optional
- 1/2 teaspoon ginger powder - optional

Preparation

Soaking nuts and dry fruits

- Firstly, chop all the nuts and dry fruits and take them in a bowl or a jar.
- Cover and let the dry fruits soak for 12 or 24 hours or for 3 days. If you have used apple juice or orange juice to soak the dry fruits, then cover the bowl with an airtight lid and keep in the refrigerator.
- After some hours or every day, stir or shake the bowl or jar, so that all the nuts and dry fruits get soaked properly.



MGD @ 80 And Going Strong

Twinkle Singh and Ayesha Sajjan, alumni of the batch of 2009 at MGD, transitioned from being friends to successful entrepreneurs, co-founding Cafe Quaint in Jaipur. From being batchmates and close friends in MGD, the duo's bond extends beyond personal connections. Their shared educational journey not only deepened their understanding and communication skills, vital in their entrepreneurial partnership, but also instilled values that drive them to strive for excellence and maintain alignment in their pursuits.



Fitness Coach and Client

Shivangi Sarada, an alumna from the class of 2011 and a well-known fitness coach, has found a unique connection with Megha Singh, a Wan-Chung trainer, from the class of 2012, who happens to be Shivangi's client. Their journey into the realm of fitness, both as a lifestyle and a profession, finds its roots in the robust sports infrastructure and the encouraging environment of their alma mater. "From early on, the school instilled in us, a passion for sports, shaping the foundation for our current pursuits. Playing sports during our school days wasn't just a pastime, it was a fundamental aspect that taught us the essence of discipline, an active lifestyle, and the power of maintaining a positive attitude," they say.

Leveraging their school network, both have successfully connected with clients, providing a significant boost to their respective careers. Reflecting on the values that the school instilled in them, Megha and Shivangi say, "We recognize the profound impact of the school's ethos, echoed in its timeless motto, 'Our Utmost For The Highest'. Throughout our 12 years at MGD, this mantra was a constant companion, a reminder that encapsulates the spirit of the school."

#REMINISCENCES

From Friends to Founders



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Generational Legacy

Shubh Singh, an alumna from the class of 1979, and her daughter-in-law, Kritika Uniara, from the class of 2006, embody the intergenerational legacy of MGD with unique perspectives on the evolution of school's values. Reflecting on their MGD experience, Shubh Singh shares, "The values, which MGD gave us and we cherish, are 'sharing and caring'. We learned time management. Since we had students from a vast spectrum of life, we learned to respect diversity. The bond we shared with our fellow MGDians was amazing." In her observation of the present generation, she notes a subtle shift in attitudes, saying, "I feel this bond is lacking in the present generation, and they have a more casual outlook towards life." Kritika adds her perspective on enduring MGD values, stating, "MGD has played a pivotal role in shaping our personalities, offering a harmonious blend of our deep-rooted values and a modern outlook toward society. We have endeavored to instill this balance in our children as well. The biggest value that has stayed is the respect for elders."

Head Honcho and Team Associate

Aanchal Gupta, from the class of 2008, is the founder of a thriving branding agency in Jaipur. Reflecting on her MGD experience, she shares, "My varied MGD peer network has not just given me an advantage in securing high-profile projects but also given me the privilege of being comfortable at any table, in any room."

Aanchal's sense of identity, both in work and social life, is deeply rooted in her MGDian roots. She narrates an instance, saying, "Once a very high-profile client of mine particularly partnered with my company because he wanted his daughter (who's currently studying in MGD) to see a *jija* working successfully in the business world."

Without any qualms about her preference to hire MGDians in her team, Aanchal admits, "Whenever I come across a CV that has MGD on it, I immediately give personal preference and am totally biased towards it." Kaushiki Tanwar, from the class of 2017, plays a pivotal role in Aanchal's team. For Kaushiki, the MGD alumni network has been instrumental in her career development, with platforms like LinkedIn becoming valuable bridges to fellow alumni.

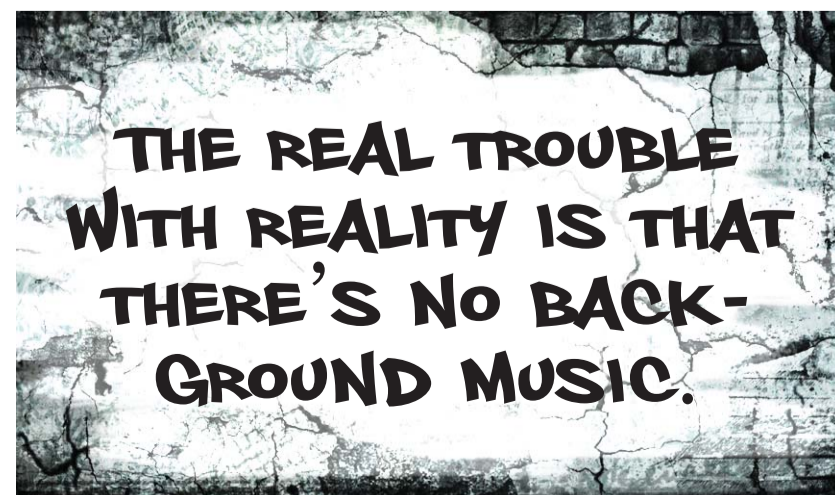
In her reflections, she states, "Engaging with the alumni

community has allowed me to seek and receive valuable opinions and advice regarding career decisions." The enduring principles of MGD, according to Kaushiki, transcend time. She notes, "Several aspects of MGD's education and values have withstood the test of time.

Sisters turned Business Partners

Sisters turned business partners, Swati Rathore Borghotin from the class of 2004 and Sanvogita Singh Rathore from the class of 2015, joined forces to create the culinary haven, *Obaque*, a cafe and patisserie in Jaipur. Reflecting on their MGD days, they share, "We think the core values that were instilled in us still hold ground. We both went at an early age of 6 as boarders, so, the values and cultural ethos are still with us, and personalities were really shaped by our Alma Mater." Sanvogita, reminiscing about a shared memory, says, "Once in a while, we would get *chocobar* and *eclairs* as desserts in the hostel. When Swati *jija* was the *Blue house* captain, she made sure that I always got an extra one." On the 79th birthday of MGD, the duo also did the birthday cake for the school. The strength instilled by MGD is a guiding force in their lives. "Being an all-girls school," they add, "it really empowered us to work with other women and hold our own ground in the respective workplaces."

THE WALL

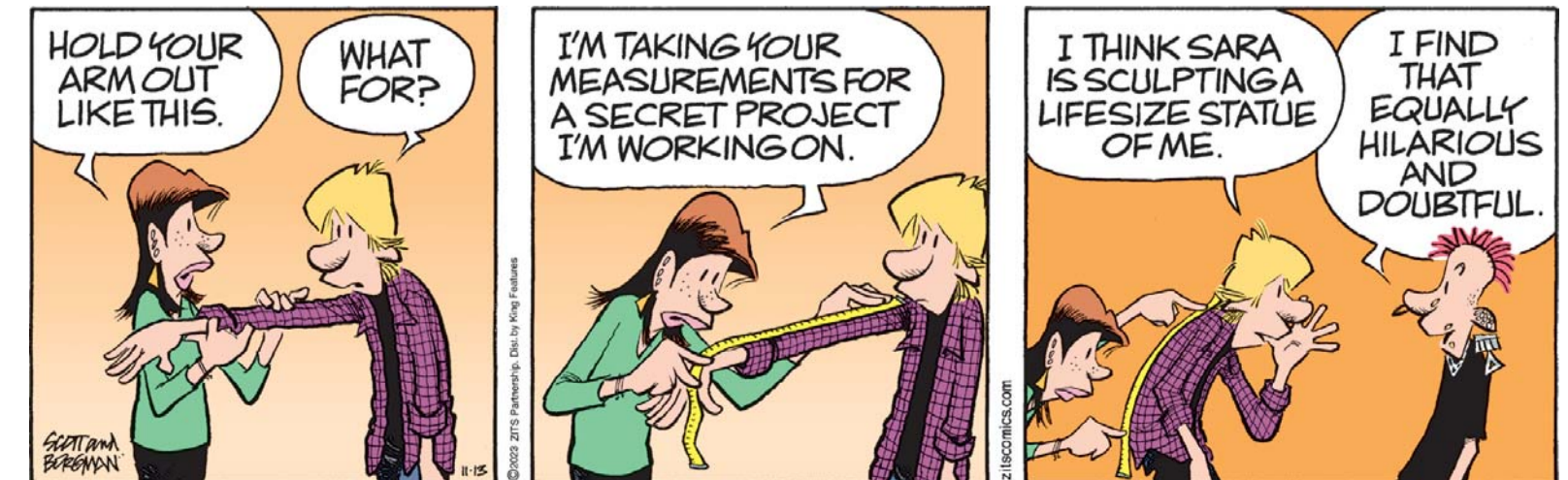


BABY BLUES



By Rick Kirkman & Jerry Scott

ZITS



By Jerry Scott & Jim Borgman