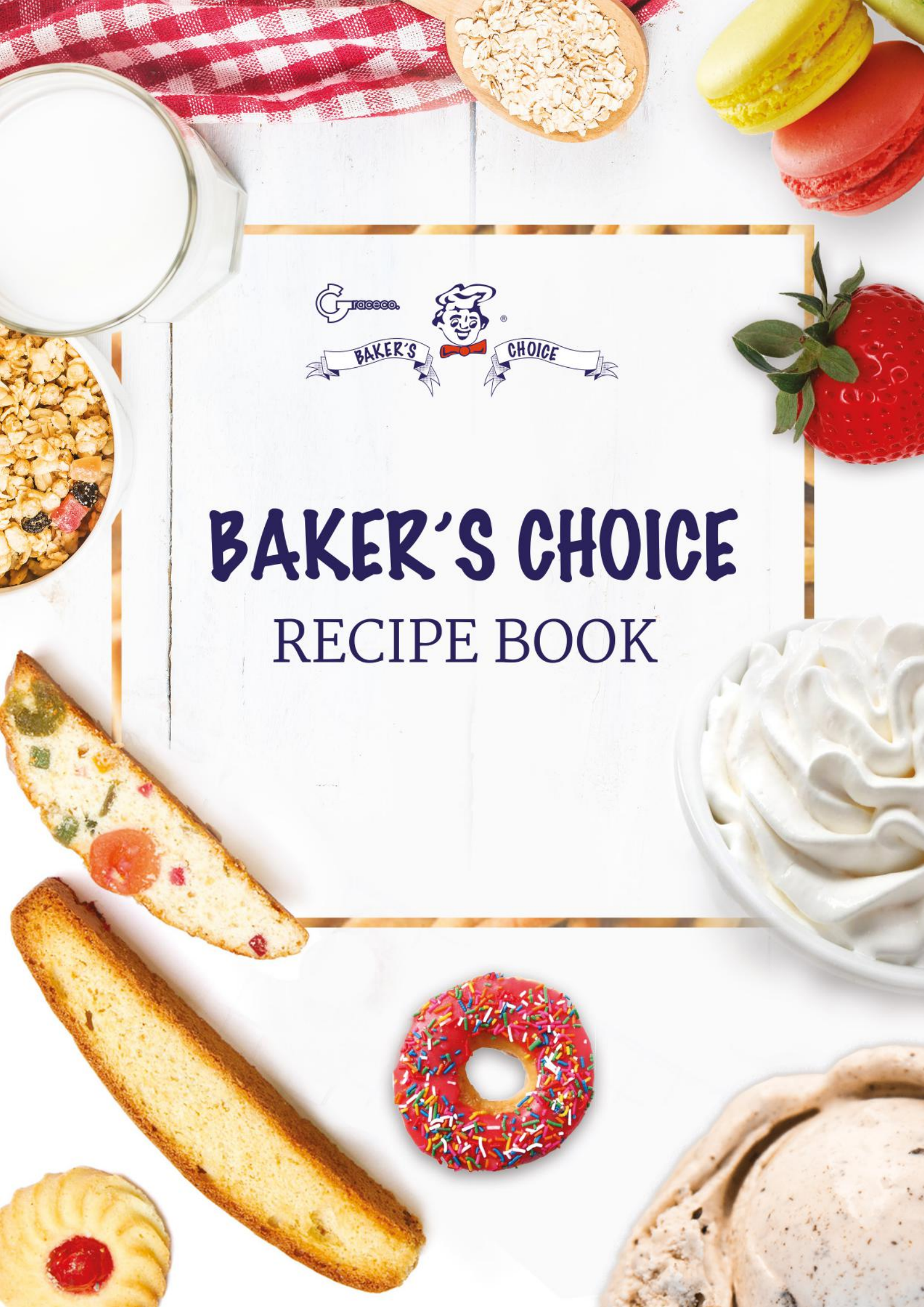




BAKER'S CHOICE

RECIPE BOOK





Bakers Choice Your First Choice!

This book is dedicated to every baker.
"No one is born a great baker.
One learns by doing."

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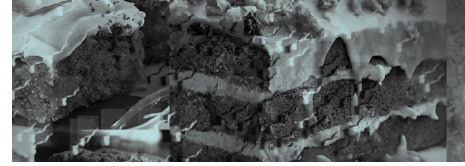
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FUN FACTS ABOUT CAKE

<p>January</p> <p>27th</p> <p>National Chocolate Cake Day.</p>	<p>March</p> <p>29th</p> <p>National Lemon Chiffon Cake Day.</p>	<p>April</p> <p>7th</p> <p>National Coffee Cake Day.</p>	<p>May</p> <p>19th</p> <p>National Devil's Food Cake Day.</p>
<p>June</p> <p>11th</p> <p>National German Chocolate Cake Day.</p>	<p>November</p> <p>26th</p> <p>National Cake Day.</p>		

HISTORY

01. The saying "You can't have your cake and eat it" (-originally "a man cannot have his cake and eat his cake") is first recorded in a letter on 14 March 1538 from Thomas, Duke of Norfolk, to Thomas Cromwell
02. The proverb '*a piece of cake*' was not coined until the 20th century.
03. The word '*cake*' comes from Middle English kake, and is probably a borrowing from Old Norse.
04. The meaning of '*cake*' has changed over time, and the first cake was: A comparatively small flattened sort of bread, round, oval, or otherwise regularly shaped, and usually baked hard on both sides by being turned during the process.



05. In Scotland, and parts of Wales and northern England, cake took on the specific meaning of '*a thick, hard biscuit made from oatmeal*'.
06. The first birthday cake was originally a cake given as an offering on a person's birthday. The first reference to '*birthday cake*' came in 1785.
07. During the 17th century, in England, people believed that keeping fruitcakes under the pillow of those who are unmarried will give them sweet dreams about their fiancée.



09. The world's tallest cake stood 108 feet, 3 inches high. Students and staff members at the Hakasima-Nilasari Culinary School in Jakarta, Indonesia baked it for their annual Christmas celebration.
10. The world's largest wedding cake weighed 15,032 lb and was made by chefs at the Mohegan Sun Hotel and Casino, Uncasville, CT in February 2004.



11. The world's most expensive cake, christened the *"Pirates Fantasy,"* cost a whopping \$35 million. Crafted by Chef D.K., Group Skills Development Chef at Aitken Spence Hotels. It was adorned with ten different stones belonging to the sapphire family with the most expensive and the rarest one being a *"Padmaraja"* or the *'King Sapphire.'* It also included ten pieces of jewelry ranging from necklaces, bracelets, rings, brooches pendants, tie pins, cuff links to nose rings and toe rings.



**BLACK FOREST CAKE
WITH CREAM FILLING
AND CHERRIES**





Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch, round, cake pans; cover bottoms with waxed paper.

Step 2

In a large bowl, combine flour, 2 cups sugar, cocoa, baking powder, baking soda, and salt. Add eggs, milk, oil, and 1 tablespoon vanilla; beat until well blended. Pour batter into prepared pans.

Step 3

Bake for 35 minutes, or until wooden toothpick inserted in centers comes out clean. Cool layers in pans on wire racks 10 minutes. Loosen edges, and remove to racks to cool completely.

Step 4

Drain cherries, reserving 1/2 cup juice. Combine reserved juice, cherries, 1 cup sugar and cornstarch in a 2 quart saucepan. Cook over low heat until thickened, stirring constantly. Stir in 1 teaspoon vanilla. Cool before using.


Step 5

Combine whipping cream and confectioner's sugar in a chilled medium bowl. Beat with an electric mixer at high speed until stiff peaks form.

Step 6


With long serrated knife, split each cake layer horizontally in half. Tear one split layer into crumbs; set aside. Reserve 1 1/2 cups Frosting for decorating cake; set aside. Gently brush loose crumbs off top and side of each cake layer with pastry brush or hands. To assemble, place one cake layer on cake plate. Spread with 1 cup frosting; top with 3/4 cup cherry topping. Top with second cake layer; repeat layers of frosting and cherry topping. Top with third cake layer. Frost side of cake. Pat reserved crumbs onto frosting on side of cake. Spoon reserved frosting into pastry bag fitted with star decorator tip. Pipe around top and bottom edges of cake. Spoon remaining cherry topping onto top of cake.

Cake Ingredients:

 2 1/8 cups (225 grams) all-purpose flour

 3 cups white sugar

 3/4 cup cocoa powder

 1 1/2 teaspoons (5 grams) baking powder

 3/4 teaspoon (5 grams) baking soda

 A pinch of Salt


 3 eggs

 1 cup milk

 1/2 cup vegetable oil

Cream Filling Ingredients:

 1 tablespoon vanilla extract

 2 (20 ounce) cans pitted sour cherries

 1/4 cup corn Flour

 1 teaspoon vanilla extract

 3 cups heavy whipping cream

 1/3 cup icing sugar

PREP:
20
MINS

COOK TIME:
45
MINS

TOTAL TIME:
1:05
MINS





**PINEAPPLE
UPSIDE-DOWN CAKE**





Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C).

Step 2

In a small bowl stir together the melted butter and the brown sugar; spread the mixture evenly in a well buttered 9 inch round cake pan. Pat the pineapple very dry between several sheets of paper towel, and arrange it evenly on top of the sugar mixture.

Step 3

Sift together flour, baking powder, salt, and cinnamon.

Step 4

In a large mixing bowl, cream the softened butter with the sugar until the mixture is light and fluffy. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. Add the flour mixture in three parts alternately with the milk, beginning and ending with the flour mixture. Beat well after each addition. Spread the batter evenly into the prepared pan.


Step 5


Place the cake in the middle of the oven. Bake for 45 to 55 minutes, or until a tester comes out clean. Let the cake cool in the pan on a rack for 15 minutes. Run a thin knife around the edge, and invert the cake onto a plate. Serve the cake warm or at room temperature.

Ingredients:

 ½ cup unsalted butter, melted

 ¾ cup packed brown sugar

 3 cups fresh pineapple – peeled and


 1½ cups all-purpose flour

 1½ teaspoons baking powder


 ½ teaspoon salt


 ½ teaspoon ground cinnamon

 ½ cup unsalted butter, softened

 ¾ cups icing sugar

 2 eggs

 1 teaspoon vanilla extract

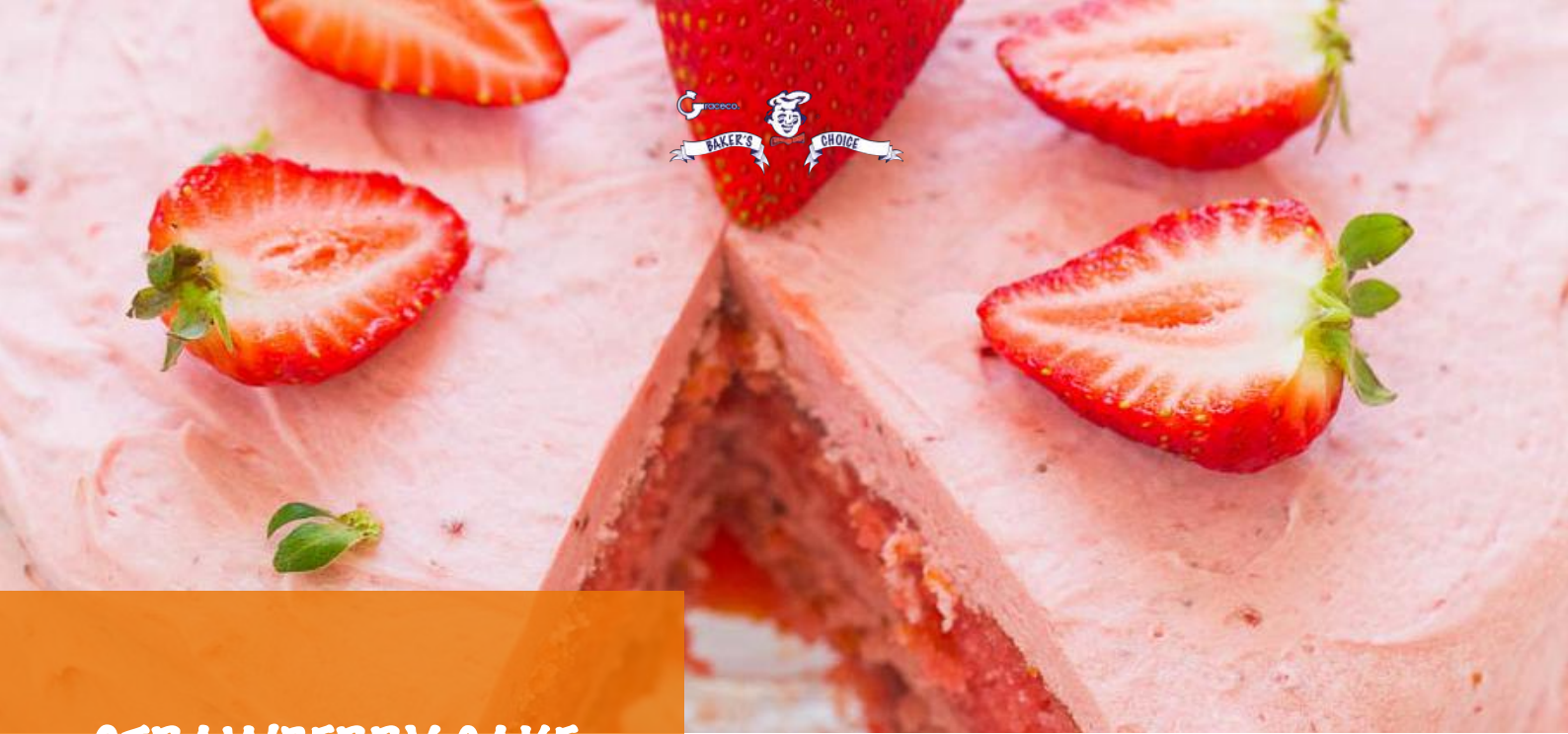
 ¾ cup milk

PREP:
15
MINS

COOK TIME:
60
MINS

TOTAL TIME:
1:15
MINS





STRAWBERRY CAKE





Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Grease and fl our two 9 inch round cake pans.










Step 2

In a large bowl, cream together the butter, sugar and dry strawberry gelatin until light and fl uff y. Beat in eggs one at a time, mixing well after each. Combine the fl our and baking powder; stir into the batter alternately with the milk. Blend in vanilla and strawberry puree. Divide the batter evenly between the prepared pans.

Step 3

Bake for 25 to 30 minutes in the preheated oven, or until a small knife inserted into the center of the cake comes out clean. Allow cakes to cool in their pans over a wire rack for at least 10 minutes, before tapping out to cool completely.

Ingredients:

-  2 cups icing sugar
-  1 (3 ounce) package strawberry flavored Jell-O®
-  1 cup butter, softened
-  4 eggs (room temperature)
-  2¾ cups sifted cake flour
-  2½ teaspoons baking powder
-  1 cup whole milk, room temperature
-  1 tablespoon vanilla extract
-  ½ cup strawberry puree made from frozen sweetened strawberries

PREP:
25
MINS

COOK TIME:
20
MINS

TOTAL TIME:
45
MINS

TOTAL SERVINGS:
8
MINS






COCONUT CREAM CAKE



Additional Ingredients:

 1 cup heavy cream

Garnish:

 Toasted coconut shavings

PREP:
1:25
MINS

COOK TIME:
40
MINS

TOTAL TIME:
2:05
MINS





Directions

Step 1

Prepare Filling: Whisk together first 3 ingredients in a heavy saucepan. Whisk egg yolks and next 2 ingredients in a glass bowl. Gradually whisk egg mixture into sugar mixture. Cook over medium heat, whisking constantly, 6 to 7 minutes or until mixture just starts to bubble. Cook, whisking constantly, 1 more minute; remove from heat.

Step 2

Whisk flaked coconut and next 3 ingredients into sugar-egg mixture; transfer to a medium bowl. Place plastic wrap directly on warm filling to prevent film from forming. Let stand 30 minutes; chill 4 to 24 hours.

Step 3

Meanwhile, prepare Cake Layers: Preheat oven to 350°. Beat 1 cup butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add 2 cups sugar, beating until light and fluffy. Add 4 eggs, 1 at a time, beating just until blended after each addition.

Step 4

Stir together cake flour and next 2 ingredients in a bowl. Stir together milk and 1/2 cup coconut milk in a measuring cup. Add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in 1 tsp. vanilla and 1/2 tsp. coconut extract. Spoon batter into 2 greased (with shortening) and floured 9-inch cake pans.

Step 5

Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans to wire racks, and cool completely (about 1 hour).

Step 6


Beat 1 cup heavy cream at high speed with an electric mixer until stiff peaks form. Gently fold whipped cream into chilled Filling.

Step 7

Assemble cake: Split each layer in half horizontally with a serrated knife to make 4 layers. Place 1 layer, cut side up, on a serving platter; spread with 1 1/3 cups Filling. Repeat with remaining Cake Layers and Filling, ending with a Cake Layer, cut side down. Spread top and sides of cake with Fluffy Coconut Frosting.


Filling:

 1/2 cup sugar

 1/4 cup cornflour

 1/8 teaspoon table salt

 4 large egg yolks

 1 cup half-and-half

 1 cup coconut milk


 1 cup Dessicated coconut

 3 tablespoons butter

 1 teaspoon vanilla extract


 1/4 teaspoon coconut extract

Cake Layers:

 1 cup butter, softened


 2 cups sugar

 4 large eggs

 3 cups cake flour

 1 tablespoon baking powder

 1/2 teaspoon table salt

 1/2 cup milk

 1/2 cup coconut milk

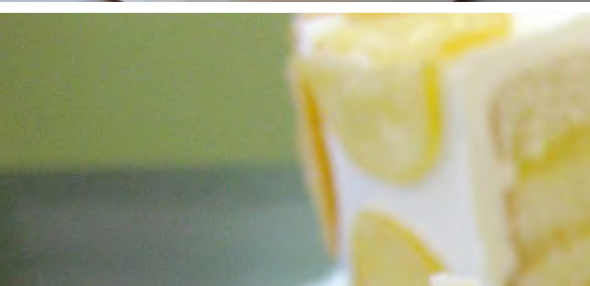
 1 teaspoon vanilla extract

 1/2 teaspoon coconut extract

 Shortening



LEMON CAKE





Directions

Step 1

Preheat oven to 350 degrees. Butter and flour two 8-by-2-inch cake pans, tapping out excess flour. In a medium bowl, whisk flour, baking powder, baking soda, salt, and lemon zest.

Step 2

In a large bowl, using an electric mixer, beat butter and 1 1/2 cups sugar until light and fluffy. With mixer on low, beat in eggs and yolks, one at a time. Beat in 2 tablespoons lemon juice. Alternately beat in flour mixture and buttermilk beginning and ending with flour mixture; mix just until combined.

Step 3

Divide batter between pans; smooth tops. Bake until cakes pull away from sides of pans, 32 to 35 minutes. Let cool in pans 10 minutes. Run a knife around edges of pans and invert cakes onto a wire rack.


Step 4

While cakes are baking, bring remaining 1/2 cup of sugar and 1/2 cup of water to a boil in a saucepan. Add lemon slices and simmer 25 minutes. Using a slotted spoon, transfer lemon slices to a waxed-paper-lined plate. Stir remaining 1/4 cup of fresh lemon juice into syrup.


Step 5


Using a toothpick, poke holes in warm cakes on rack. Brush with lemon syrup. Let cool completely. Prepare frosting, substituting 2 tablespoons fresh lemon juice for vanilla extract. Frost cooled cakes and top with candied lemon slices.

Ingredients:


 1 cup (2 sticks) unsalted butter, room temperature, plus more for pans

 2 1/2 cups all-purpose flour (spooned and leveled), plus more for pans

 1/2 teaspoon baking powder


 1/2 teaspoon baking soda powder

 1 teaspoon salt

 1 tablespoon lemon zest

 2 cups sugar

 2 large eggs plus 3 large egg yolks

 1/4 cup plus 2 tablespoons fresh lemon juice

 1 cup low-fat buttermilk

 1 lemon, thinly sliced and seeded

 Whipped Frosting

PREP:
15
MINS

TOTAL TIME:
45
MINS

SERVINGS:
12





RED VELVET
WITH CREAM CHEESE
FROSTING



Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease two 9-inch round pans.

Step 2

Beat Butter and sugar until very light and fluffy. Add eggs and beat well.

Step 3

Make a paste of cocoa and red food coloring; add to creamed mixture.

Step 4

Mix salt, vanilla, and buttermilk together.

Step 5

Add the flour to the Mixture. Mix soda and vinegar and gently pour into the cake batter. Don't beat or stir the batter after this point.

Step 6

Pour batter into prepared pans. Bake in preheated oven until a tester inserted into the cake comes out clean, about 30 minutes. Cool cakes completely on wire rack.

Step 7

Buttercream Icing Recipe on Page (52-53)

Ingredients:



½ cup (113 grams) Butter (room temperature)



1½ cups (375 grams) granulated sugar



2 eggs



2 tablespoons (14.76 grams) Cocoa Powder



4 tablespoons red food coloring



1 teaspoon salt



1 teaspoon vanilla extract



1 cup (240grams) buttermilk



2½ cups (312.5 grams) sifted



All-purpose flour



1½ teaspoons (10.5 grams)



Baking soda (Bicarbonate of Soda)



1 tablespoon distilled white vinegar

PREP:
15
MINS

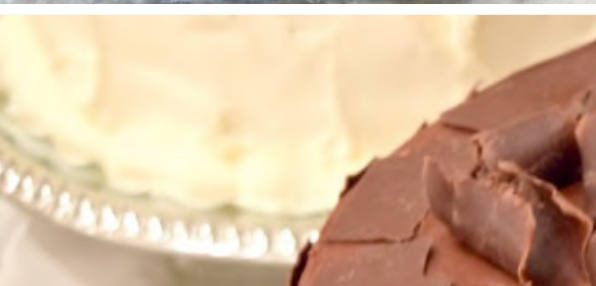
TOTAL TIME:
35
MINS

SERVINGS:
8





CHOCOLATE FUDGE
CAKE WITH
CHOCOLATE CURL





Directions

Step 1

Preheat oven to 160°/140°C . Grease a 6cm-deep, 22cm round cake pan. Line base and side with baking paper, allowing a 2cm overhang.

Step 2

Place butter, cold water, milk, chocolate and sugar in a saucepan over medium heat. Cook, stirring occasionally, for 8 to 10 minutes or until smooth and combined. Set aside for 20 minutes to cool.

Step 3

Mix flour and cocoa into chocolate mixture. Whisk in eggs until smooth and combined. Spoon mixture into prepared pan.

Step 4

Bake for 1 hour 40 minutes or until a skewer inserted in centre of cake comes out clean. Cool cake in pan.

Step 5

Make ganache: Place chocolate and cream in a microwave-safe bowl. Microwave on medium-high (75%) for 1 to 2 minutes, stirring with a metal spoon every 30 seconds, or until smooth. Refrigerate for 15 minutes or until thickened.

Step 6

Using a serrated knife, cut cake into 3 layers. Place base on a plate. Spread with 1/4 ganache. Top with layer of cake, then 1/3 remaining ganache. Top with cake top. Spread top and side of cake with remaining ganache.

Step 7

Decorate with chocolate curls.

Step 8

Set aside for 1 hour. Serve.

Ingredients:

 250g butter, chopped

 ½ cup (122.5 grams) Liquid milk

 180g block dark chocolate, chopped

 2 cups (400 grams) raw caster sugar

 312.5 grams Flour, sifted

 29.5 grams cocoa powder

 2 eggs, lightly beaten

 1 Cup (236.59 grams) Cold Water

 Dark chocolate curls, to decorate

Ganache:

 400g chocolate, chopped

 ⅔ cup (160 grams) thickened cream

PREP:
30
MINS

TOTAL TIME:
3:45
MINS

SERVINGS:
12





COFFEE CAKE





Directions

Step 1

Preheat oven to 350 degrees F. Grease a 9 inch pan.

Step 2

Make the streusel topping: In a medium bowl, combine 1/4 cup flour, 2/3 cup sugar and 1 teaspoon cinnamon. Cut in butter until mixture resembles coarse crumbs. Set aside.

Step 3

In a large bowl, combine 2 cups flour, 3/4 cup sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Crack an egg into a measuring cup and then add milk to make 1 cup. Stir in vanilla. Pour into crumb mixture and mix just until moistened. Spread into prepared pan. Sprinkle top with streusel.


Step 4


Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Ingredients:

 2 cups (250 grams) flour

 3/4 cup (187.5 grams) granulated sugar

 2 teaspoons (10 grams) baking powder


 1/2 (8.53 grams) teaspoon salt

 1/2 cup (113 grams) butter


 1 egg

 3/4 cup (193.125) milk

 1 1/2 teaspoons vanilla extract

 1/4 cup (31.25 grams) all-purpose flour

 2/3 cup (166.67 grams) granulated sugar

 1 teaspoon (6 grams) ground cinnamon

 1/4 cup (56.5 grams) butter

PREP:
20
MINS

TOTAL TIME:
45
MINS





ZEBRA MARBLE CAKE





Directions

Step 1

Combine softened butter with 3/4 cup of sugar.

Step 2

In a separate bowl, whisk eggs together with 1 cup of sugar

Step 3

Add butter to whisked eggs.

Step 4

To sour cream, add baking powder and baking soda. Add it all to the cake batter.

Step 5

Add flour to the batter. Split batter into two separate bowls, add cacao powder to one of them. Whisk together to combine well.

Step 6

Spray a 7 or 9 inch cake pan with cooking spray . Taking turns, place two table spoons of each color on top of each other, until you run out of batter, this will create the zebra effect. Bake at 350F for 40 minutes. Use a toothpick to see if the cake is baked.

Ingredients:



5 Eggs



Sugar



Butter; room temperature



Sour Cream



Baking Soda



Baking Powder



Cocoa Powder



1 Cup (236.59 grams) Cold Water



2 cups Flour

PREP:
30
MINS

COOKING:
45
MINS

READY IN:
1:20
MINS





CARROT CHESSE CAKE
WITH CREAM CHEESE
FROSTING





Directions

Step 1

Pre-heat oven to 325°F

Step 2

Stir dry ingredients together, and add carrots, oil and eggs.

Step 3

Beat on high with electric beaters, for 2 minutes.

Step 4


Bake at 325°F for 50-60 minutes
(check for doneness at 50 mins)


Step 5

Let cake cool before icing (Royal Icing (With Eggs)
Recipe on Page 50-51)

Ingredients:

 2 cups (250grams) all purpose flour

 1.5 cups (375 grams) granulated sugar

 1 teaspoons baking powder

 1 teaspoons baking soda

 1 teaspoons salt

 1 teaspoons cinnamon

 3 cups (375 grams) grated carrots

 1 cup (240ml) vegetable oil

 4 eggs

PREP:
120
MINS

COOK TIME:
60
MINS

TOTAL TIME:
180
MINS

TOTAL SERVINGS:
10
MINS





CHEESECAKE (Plain)





Directions

Step 1

Heat oven to 325°F

Step 2

Combine graham crumbs, 3 tablespoon. sugar and butter; press onto bottom of 9-inch springform pan.




Step 3





Beat cream cheese, sugar and vanilla with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Step 4

Bake 55 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

Ingredients:

-  1½ cups (127.5 grams) graham cracker crumbs
-  3 Tbsp. sugar
-  ⅓ cup butter or margarine, melted

-  PHILADELPHIA Cream Cheese (8 oz.)
-  1 cup (250 grams) sugar
-  1 tsp. Vanilla
-  4 eggs

PREP:
20
MINS

TOTAL TIME:
5:45
MINS

SERVINGS:
16





BANANA CAKE





Directions

Step 1

Heat oven to 180C/160C fan/gas 4.

Step 2

Butter your tin and line the base and sides with baking parchment.

Step 3

Mix the butter and sugar until light and fluffy, then slowly add the eggs with a little flour. Fold in the remaining flour, baking powder and bananas.

Step 4

Pour into the tin and bake for about 30 mins until a skewer comes out clean. Cool in the tin for 10 mins, then remove to a wire rack.

Step 5

Optional: Mix the icing sugar with 2-3 tsp water to make a runny icing. Drizzle the icing across the top of the cake and decorate with banana chips.

Ingredients:

 140g , softened, plus extra for the tin

 140g caster sugar

 2 large eggs, beaten

 140g flour

 1 tsp

 2 very ripe, mashed

 50g icing sugar

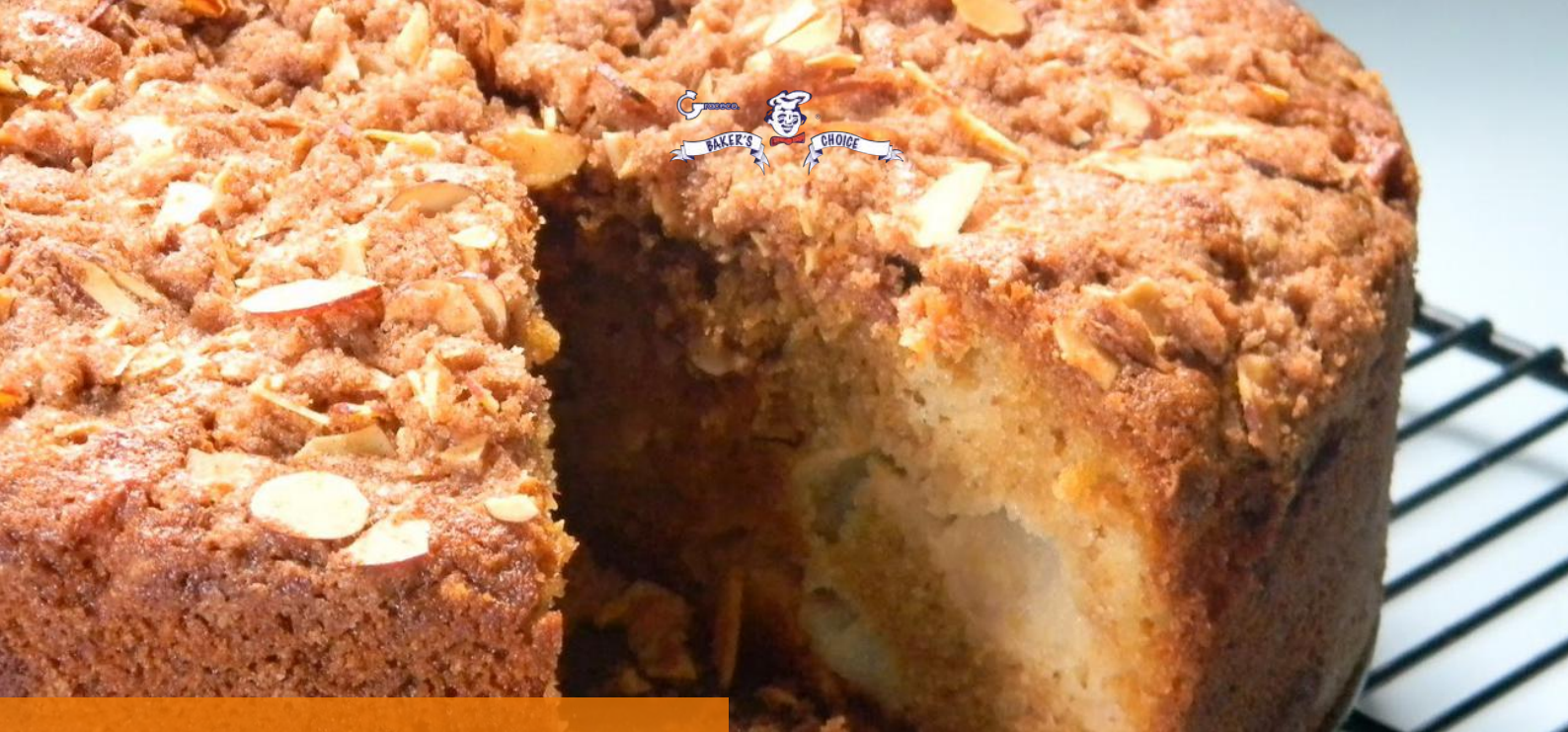
 handful dried chips, for decoration

PREP:
15
MINS

COOK TIME:
40
MINS

CUT INTO:
8-10
SLICES





**APPLE AND ALMOND
DESSERT CAKE**





Directions

Step 1

Preheat the oven to 170 C . Brush around the base of your tin with melted butter to grease. Line base and side with baking parchment.

Step 2

Beat butter, caster sugar & vanilla in a bowl for 8 mins or till pale and creamy (by hand or electric beater).

Add the eggs, 1 at a time, beating well after each addition.

Step 3

Stir in ground almonds. Add half the fl our and half the milk. Use a wooden spoon to stir until well combined.

Repeat remaining fl our and milk.

Step 4

Arrange the apple, slightly overlapping, over the base of the prepared tin. Spoon mixture into the tin and smooth the surface.

Step 5

Bake in the oven for 30-35 mins or until a skewer inserted into the centre comes out clean.

Step 6

Set aside in the pan for 10 mins to cool slightly before turning onto a serving plate. Serve warm.

Ingredients:



melted butter for greasing



180g butter, at room temperature, chopped



140g caster sugar



1 tsp vanilla extract



3 eggs, at room temperature



100g ground almonds



150g flour



80ml milk



2 small red or green apples, quartered & thinly sliced

PREP:
25
MINS

COOK TIME:
30
MINS

EXTRA TIME:
50
MINS

READY IN:
1:45
MINS





**CARROT CAKE WITH
PINEAPPLE CREAM
CHEESE FROSTING**





Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).
Spray/Butter your cake tin.

Step 2

Sift flour, baking soda, cinnamon, and ½ teaspoon salt together in a bowl. Lightly beat eggs in a bowl; add white sugar, buttermilk, applesauce, oil, and 2 teaspoons vanilla extract and mix well.

Step 3

Stir buttermilk mixture, carrots, pecans, and pineapple juice into flour mixture just until mixed; pour into prepared tin.

Step 4

Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, 45 to 50 minutes. Cool cake in baking dish on a wire rack, about 1 hour. Cover dish tightly with plastic wrap; refrigerate 8 hours to overnight.

Step 5

Beat cream cheese and 1 tablespoon reserved pineapple juice together in a bowl with an electric mixer until smooth; add icing sugar, 1 teaspoon vanilla extract, and 1 pinch salt and beat until frosting is smooth. Spread frosting on cake.

Cake:



cooking spray/Butter



2 cups (250 grams) all-purpose flour



2 teaspoons baking soda



2 teaspoons ground cinnamon



½ teaspoon salt



2 eggs



1½ cups (375 grams) granulated sugar



¾ cup (187 grams) buttermilk



¾ cup (180ml) applesauce



2 tablespoons vegetable oil



2 teaspoons vanilla extract



2½ cups grated carrots



1½ cups chopped pecans



224grams of Fresh Pineapple Juice

Frosting:



1 Pack Philadelphia cream cheese



1 tablespoon of fresh pineapple juice



1 (16 ounce) package confectioners' sugar



1 teaspoon vanilla extract



1 pinch salt

PREP:
20
MINS

COOK TIME:
45
MINS

READY IN:
10:5
MINS





**SOUFFLÉ CHEESECAKE
(JAPANESE
CHEESECAKE) WITH
CREAM CHEESE
FROSTING**





Directions

Step 1

- Place the parchment paper on a round 7 inch cake pan. :
- Sift the flour
 - Preheat oven to 320F (160C)
 - Prepare boiling water for the water bath.

Step 2

Melt the cheese in milk. Turn off the heat, add butter and honey, then stir till melted. Set aside.

Step 3

Beat egg white with electric mixer till it's a dense foam. Beat 3 min at high speed, add sugar, then 45 sec at low to medium speed.

Step 4

Add yolk into cheese mixture a third at time.

Step 5

Add the flour into the cheese mixture until well mixed. Add vanilla oil to taste.

Step 6

Pour into the cake pan, lift and drop the pan on the counter to pop the air bubbles (don't splash!).

Step 7

Bake in a water bath for 20 min. Reduce the heat to 280F (140C), and bake it another 40min. If the top starts to brown, cover with aluminum foil.

Step 8

Cool down in the oven for 30 min. then remove from the pan, if it is touchable.

Step 9


Sprinkle with icing sugar.

Step 10

Please leave the cheese cake in the refrigerator at least for a day.

Ingredients:

 3½ Tbsp unsalted butter (50g)


 4 oz. (113 grams) sliced cheddar cheese

 ½ cup Condensed Milk (120ml)

 1 Tbsp honey

 3 Eggs, separate yolk and white

 3 Tbsp flour

 ½ cup granulated sugar (90 g)

 to taste Vanilla extract

PREP:
25
MINS

PREP:
30
MINS

PREP:
50
MINS

PREP:
1:45
MINS





CHOCOLATE CAKE
WITH CHOCOLATE
BUTTERCREAM
FROSTING





Directions

Step 1

Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.

Step 2

Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through flour mixture until combined well.

Step 3

Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.

Step 4

Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center of the chocolate cake comes out clean.

Step 5

Remove from the oven and allow to cool for about 10 minutes, removing from the pan and cooling completely.


Ingredients:


 2 cups (240 grams) all-purpose flour

 2 cups (400 grams) White sugar

 ¾ cup (75 grams) cocoa powder

 2 teaspoons (10 grams) baking powder


 1½ teaspoons (10.5 grams) baking soda

 1 teaspoon (4.93 grams) salt


 1 teaspoon (1 gram) espresso powder

 1 cup (125 grams) milk

 ½ cup (91 grams) vegetable

 Coconut oil (melted)

 2 large eggs

 2 teaspoons (8.40grams) vanilla extract

 1 cup (235 ml) boiling water

The cake batter will be very thin after adding the boiling water. This is correct and results in the most delicious and moist chocolate ever.

PREP:
55
MINS

COOK TIME:
40
MINS

TOTAL TIME:
1:35
MINS







page
42-47

EXTRA RECIPES

- *Chocolate Chip Cookies*
- *Red Velvet Sandwich Cookies*



**CHOCOLATE
CHIP COOKIES**





Directions

Step 1

Evenly position 2 racks in the middle of the oven and preheat to 375 degrees F. (on convection setting if you have it.) Line 2 baking sheets with parchment paper or silicone sheets. (If you only have 1 baking sheet, let it cool completely between batches.)

Step 2

Put the butter in a microwave safe bowl, cover and microwave on medium power until melted. (Alternatively melt in a small saucepan.) Cool slightly. Whisk the sugars, eggs, butter and vanilla in a large bowl until smooth.

Step 3

Whisk the flour, baking soda and salt in another bowl. Stir the dry ingredients into the wet ingredients with a wooden spoon; take care not to over mix. Stir in the chocolate chips or chunks.


Step 4


Scoop heaping tablespoons of the dough onto the prepared pans. Wet hands slightly and roll the dough into balls. Space the cookies about 2-inches apart on the pans. Bake, until golden, but still soft in the center, 12 to 16 minutes, depending on how chewy or crunchy you like your cookies. Transfer hot cookies with a spatula to a rack to cool. Serve.


Step 5

Store cookies in a tightly sealed container for up to 5 days.

Ingredients:


 ½ cup (1 stick) unsalted butter

 ¾ cup packed dark brown sugar

 ¾ cup sugar

 2 large eggs

 1 teaspoon pure vanilla extract

 1 (12-ounce) bag semisweet

 chocolate chips, or chunks

 2¼ cups all-purpose flour

 ¾ teaspoon baking soda

 1 teaspoon fine salt

PREP:
10
MINS

COOK TIME:
16
MINS

TOTAL TIME:
26
MINS





**RED VELVET
SANDWICH COOKIES**





Directions

Step 1

Preheat oven to 375 degrees F.

Step 2

Mix together flour, cocoa powder, baking powder, baking soda and salt in a small bowl.

Step 3

Cream together the butter and sugar until light and fluffy, about 3 minutes. Add the eggs 1 at a time. Then beat in the buttermilk, vinegar, vanilla and red food coloring. Once combined, add the dry ingredients to wet. Mix until thoroughly combined.

Step 4

Onto a parchment lined sheet tray, drop batter using an ice cream scoop, forming 2- inch round circles.

Step 5

Bake for 10 minutes, until baked through. Cookies should be cake-like and light. Allow to cool for a few minutes on the baking sheet, then remove to a wire rack to cool completely.

Step 6

In a large mixing bowl, beat the cream cheese, butter, and vanilla together until smooth. Add the sugar and on low speed, beat until incorporated. Increase the speed to high and mix until very light and fluffy.

Step 7

Spread the cream cheese frosting between 2 cooled cookies. (Recipe Cream Cheese Frosting on page 58-59)

Ingredients:



1 1/3 cups all-purpose flour



2 tablespoons cocoa powder



1 teaspoon baking powder



1/4 teaspoon baking soda



1/2 teaspoon salt



1/4 cup butter, room temperature



1 cup sugar



2 eggs



2 tablespoons buttermilk



2 teaspoons apple cider vinegar



1 tablespoon red food coloring

PREP:
40
MINS

COOK:
30
MINS

YIELD:
10
MINS

12-15
SANDWICHES







page
48-61 **ICINGS AND
FROSTINGS**

- *Royal Icing (With Eggs)*
- *Buttercream Icing*
- *Chocolate Buttercream Icing*
- *Fondant Icing*
- *Cream Cheese Frosting*
- *Whipped Cream*





ROYAL ICING
(WITH EGGS)





Directions

Step 1

Sift the Icing Sugar into a bowl. Sifting is not necessary but will help keep your icing from getting lumpy.

Step 2

Separate the egg whites into a separate bowl. Crack an egg and then turn it crack-side up. As you gently open it, use half of the shell to catch the yolk. Allow white to drain by transferring yolk from one half of the shell to the other several times.

Step 3

Combine lemon juice and egg whites and mix briefly with a wire whisk. You don't have to whisk much or for long. Whisking for 20 seconds will help break up the egg whites and combine it with the lemon juice.

Step 4

In a stand mixer, combine the lemon juice and egg white mixture with the sugar, adding the sugar a little at a time. Start with 1 1/2 cups or 2 cups of sugar, and gradually add the rest while the mixer is on its medium setting. Mix until shiny and opaque, about 5 minutes. Hand mixers also do the trick just fine if you do not have a stand mixer. In a pinch, a little bit of old-fashioned hard work will work as well, although you'll be getting a considerable workout.

Step 5

For icing to be used as piping, mix the royal icing until soft peaks begin forming. Soft peaks are contoured without being firm; when you dip your whisk into the icing and turn it upside down, the peaks move back in on themselves.[1]

Step 6

Continue mixing and adding sugar, 2 teaspoons at a time, for firmer peaks. If you want firm peaks for your icing, continue adding sugar a little bit at a time while the mixer is still beating. The additional sugar will create a stiffer icing.


Step 7

Adjust as necessary with sugar, water, or egg whites. You probably have a good idea of how you want your icing to turn out. However, sometimes, things don't happen according to plan. If you need to change the consistency of your icing — it's too stiff, for example — don't fret. Here's how you adjust the consistency of your icing:

- If your icing is too runny, add more sugar. A little bit at a time works best.
- If your icing is too stiff, add more egg white. Again, a little goes a long way.
- If you want to runny icing, add water, a couple drops at a time, to the icing. [2] Whisk the icing and wait for the peaks to break up. Since this process causes air-bubbles to form, rest runny icing for up to 30 minutes before using to allow time for the air bubbles to dissipate.
- Use royal icing immediately or transfer to an airtight container. Royal icing hardens very quickly if not properly stored.

Ingredients:

 3 cups (330 grams) icing sugar, plus additional as necessary

 1 teaspoon (5 mL) lemon juice

 2 egg whites

PREP:
215
MINS

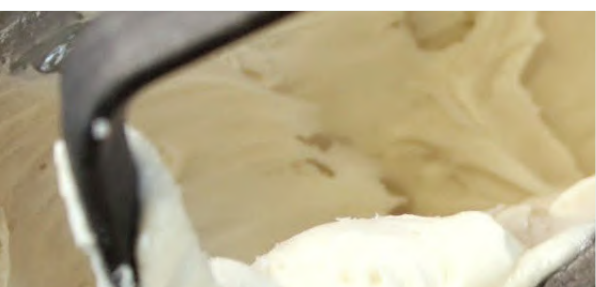
TOTAL TIME:
15
MINS

YIELD:
20
CUPS





**BUTTERCREAM
ICING**





Directions

Step 1

Cut softened butter into cubes and put it into a bowl. Cutting the butter smaller will make it easier to mix.

Step 2

Beat the butter at low speed for at least 5 minutes until it is light and fluffy, has reached a much lighter color (near white) and has doubled in size. You can use a handheld beater, an electric mixer, or a food processor with a whisk attachment.

Step 3

Add half of the sugar and mix it into the butter. You will be adding the rest of the sugar later; adding the sugar a small amount at a time will help prevent it from flying out everywhere.

Step 4

Add the rest of the ingredients and continue mixing at a low speed. Adding only 1 teaspoon of milk or cream will make the frosting more stiff and is perfect for designing using a frosting tip but if you prefer a more loose and 'spreadable' butter cream you can opt for 2 tablespoons (29.6 ml). If you're still uncertain with the amount of milk or cream to add, you can just add 1/2 a teaspoon first to check. If you would like to make your buttercream less sweet, then add a pinch of salt.

Step 5

Consider adding some coloring. You can leave the buttercream plain, or you can make it coloring by adding a few drops of food coloring or gel icing coloring. Keep in mind that some flavorings, such as cocoa powder, will already tint the icing darker, so the coloring will not show up.

Step 6

Add the rest of the sugar and beat the icing again using a high speed setting. This will give you frosting that is light and fluffy. You will need to beat it for about two to three minutes.




- If the cream is too thick, add some more cream, milk, or half-and-half. Start with one tablespoon, mix, then add more if necessary.
- If the cream is too thin, add a little bit more confectioner's sugar


Step 7

Store or serve the buttercream. At this point, you can spread the buttercream over a cake or some cupcakes, or you can store it in a plastic Ziploc bag or an airtight container until you are ready to use it.

- Buttercream will stay fresh in the refrigerator for 2 weeks
- Cakes and cupcakes frosted with buttercream will stay fresh for 3 days.

Ingredients:

-  3 cups (375grams) icing sugar
-  1 cup (225 grams) unsalted butter
-  1 teaspoon vanilla extract (optional)

-  1 – 2 tablespoons tin milk
-  Pinch of salt (optional)

PREP:
15
MINS

TOTAL TIME:
15
MINS

YIELD:
6
CUPS





**CHOCOLATE
BUTTERCREAM ICING**





Directions

Step 1

Add cocoa to a large bowl or bowl of stand mixer. Whisk through to remove any lumps.

Step 2

Cream together butter and cocoa powder until well-combined.

Step 3

Add sugar and milk to cocoa mixture by adding 1 cup of sugar followed by about a tablespoon of milk. After each addition has been combined, turn mixer onto a high speed for about a minute. Repeat until all sugar and milk have been added.


Step 4

Add vanilla extract and espresso powder and combine well.

Step 5

If frosting appears too dry, add more milk, a tablespoon at a time until it reaches the right consistency. If it appears to wet and does not hold its form, add more icing sugar, a tablespoon at a time until it reaches the right consistency.

Ingredients:

 1½ cups butter (3 sticks), softened

 1 cup (125 grams) cocoa Powder

 5 cups (550 grams) icing sugar

 ½ cup tin milk

 2 teaspoons vanilla extract

 ½ teaspoon espresso powder

PREP:
10
MINS

TOTAL TIME:
10
MINS

YIELD:
9
CUPS





FONDANT ICING





Directions

Step 1

Prepare the gelatin. Sprinkle the gelatin over cold water in a small bowl and let it rest for two minutes to soften. Place the bowl in a microwave for 30 seconds on high, until the gelatin dissolves.

Step 2

Add the almond extract, corn syrup and glycerin. Add these ingredients to the gelatin mixture and stir until smooth and clear. If the mixture is not turning smooth and clear, microwave it for an additional 15 to 20 seconds on high and stir again.

Step 3

Add the sugar. Sift 1-1/2 lbs of the sugar into a mixing bowl. Make a hole in the center of the sugar and stir the liquid mixture into it. Stir with a wooden spoon until the mixture becomes sticky. Then add the food coloring.

Step 4

Prepare your work surface. Sift some of the remaining 1/2 pound of sugar onto a clean work surface. Any leftover sugar can be added back into the fondant mixture, as needed.

Step 5

Knead the fondant. Turn the fondant onto the powdered work surface and knead until it forms a smooth, pliable mass, adding more sugar if necessary. Rub the vegetable shortening onto your fingers and continue to knead the fondant, working the shortening in.

Step 6

Wrap the fondant in plastic wrap. Place the wrapped fondant in a tightly sealed container to stop it from drying out. The fondant will last for approximately six days, if kept in the refrigerator.

Ingredients:



1 tablespoon (9.25 grams) gelatin



¼ cup cold water



1 teaspoon almond extract



½ cup light corn syrup



1 tablespoon (1.26 grams) glycerin



1kg icing sugar



½ teaspoon white vegetable shortening



Food coloring (optional)

PREP:
40
MINS

COOK:
30
MINS

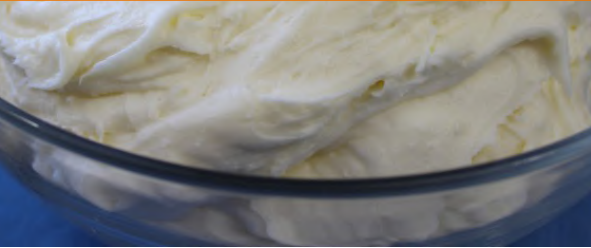
YIELD:
10
MINS

12-15
SANDWICHES





**CREAM CHEESE
FROSTING**





Directions

Step 1

Get a mixer and combine the cream cheese and butter together. Beat at a medium speed to get a creamy texture.

Step 2

Lower the speed and add the Icing Sugar gradually. Mix the sugar into the butter/cream cheese mixture as you go.

Step 3


Raise the speed again to a high one and mix everything thoroughly.

Step 4

Add the vanilla and stir it in.

Ingredients:

 ½ cup (113 grams) butter, room temperature

 8 ounces (225 grams) cream cheese, room temperature

 16 ounces (455 grams) icing sugar

 1 teaspoon vanilla extract

PREP:
10
MINS

TOTAL TIME:
10
MINS





WHIPPED CREAM





Directions

Step 1

Chill the cream. The colder the cream is, the easier it is to whip. Plan to whip the cream the moment you take it out of the refrigerator, rather than leaving it sitting on the counter for some time. The bowl you pour the cream into should also be chilled if possible.

Step 2

Add sugar and salt. Sweeten the cream with your sugar of choice. Add a pinch of salt to bring out the cream's rich flavor and contrast with the sugar. Use a spoon or whisk to stir the mixture well. (You can make chocolate whipped cream by adding a tablespoon of cocoa at this point. This would make a great topping for chocolate pie, cakes etc.)

Step 3

Whisk the cream. Using a large whisk, or a hand mixer, start whipping the cream in a circular direction. Whip as quickly as possible to help air change the consistency of the cream from a heavy liquid into a light, fluffy substance.

Step 4

It takes a little practice to learn how to whip cream effectively by hand. You have to work quickly enough that the cream doesn't have time to warm up too much. Switch to the other hand if the hand you are using becomes too tired.

Step 5

Use an electric mixer to make the job easier. Set the bowl of cream under a stand mixer and let the machine do all the work, or use a hand mixer to make gentle swirls in the cream while the beaters whip it up.

Step 6

Watch for peaks to form. The first change you'll notice is that the whisk or beaters will begin to leave drag marks in the cream, indicating that it has become more solid in texture. Continue whipping until you can lift the whisk or beaters from the cream and leave semi-stiff peaks in their wake.[2]


Step 7

Some people prefer soft whipped cream, which slumps deliciously down the side of cakes and pies. Others prefer stiffer whipped cream that retains a certain shape when it's used to top a dessert. Keep whipping until the cream reaches the texture you desire.

Step 8

Stop whipping before it turns to butter. If you keep whipping for too long (which is easier to do with an electric mixer than by hand) the cream will turn to solid butter.

Ingredients:

 1 cup heavy whipping cream

 ½ cup (40 grams) icing sugar

 Pinch of salt

PREP:

6

MINS

TOTAL TIME:

6

MINS



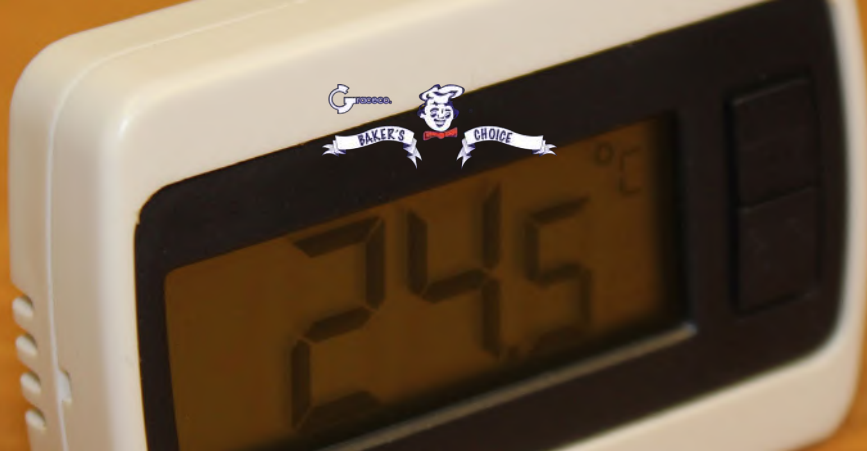


TOP 10 BAKING TIPS

Always have the correct consistency of butter.

01.

- a. Butter is the starting point for an immense amount of baked goods, so it's important to have it prepped as the recipe suggests. The temperature of butter can dramatically affect the texture of baked goods. There are three different stages of butter that is typically called for: softened, chilled (or frozen like in scones), and melted and cooled.
- b. Room temperature (20 to 25 °C) butter is often beaten with sugar, either granulated or brown, into a light and airy creamed texture. This helps leaven the baked item and creates a more tender texture.
- c. Butter that has been partially softened in the microwave will, more often than not, yield a greasy baked good. Always leave it out on the counter for around 1 hour to yield the perfect consistency.
- d. Softened butter should give slightly when pressed but still hold its shape. Chilled butter is well chilled in the refrigerator or freezer so that it does not melt during mixing.
- e. Melted and cooled butter should be liquefied and lukewarm. If melted butter is too hot, it can cook the batter and eggs.



02.

Room Temperature is KEY

Speaking of temperature, if a recipe calls for room temperature eggs or any dairy ingredients such as milk or yogurt, make sure you follow suit. Recipes don't just do that for fun- room temperature ingredients emulsify so much easier into batter creating a uniform structure and texture throughout your baked good. Think of rock hard butter- it's not so easy to cream that into a soft consistency is it? Same goes for eggs, especially the egg whites. They give so much more volume to the batter at room temperature. So yes, temperature is imperative!



03.

Always read the recipe in full before beginning.

In order to avoid a complete and total disaster in the kitchen simply because you didn't realize a certain step was coming up, read ahead to know the how, why, where, and when of what you are about to do. It will take you 1-5 minutes max and could save you from wasting your ingredients on a failed dessert.



Always have your ingredients prepared.

04.

BEFORE beginning a recipe. So, read through the ingredients, get them prepared and ready on your counter, then read the recipe in full. There is very little room for error when you begin recipes this way. Trust me, trust me, trust me.



Learn how to measure.

05.

- a. Much of baking depends on precisely measured ingredients and, unfortunately, problems are common if measurements are incorrect. Having a good grasp of measuring techniques is essential when it comes to baked goods.
- b. Measure dry ingredients in measuring cups or spoons– these are specially designed for dry ingredients.
- c. Spoon and level (or “spoon and sweep”) your dry ingredients.
This means that you should use a spoon to fill the cup and level it off . This is especially important with flour.
- d. Scooping flour (or any dry ingredient) packs that ingredient down and you could be left with up to 150% more than what is actually needed.
- e. A recipe calling for 1 cup of flour and baked with 2 or more cups instead will surely result in a fail. And a rather dry baked good. And for liquid ingredients, I always recommend measuring them in a clear glass or plastic measuring pitcher. Here is much more information on measuring ingredients properly.



06.

Weigh your ingredients.

I own a small kitchen scale and it is, by far, the most used tool in my kitchen. A gram or ounce is always a gram or an ounce. But a cup isn't always a cup. This is why I offer gram measurements with my recipes. Again, precision is everything.



07.

Get an oven thermometer!

- a. Unless you have a brand new or regularly calibrated oven, your oven's temperature is likely inaccurate. When you set your oven to 350°F, it might not really be 350°F inside. It could only be off by a little – 10 degrees or so. Or more than that – 100 degrees or even more!
- b. Do you know what that will do to your cookies, cinnamon rolls, and cakes? While this might not seem like a big deal to you, it is a LOADED problem for baked goods. As you know, when it comes to baking, accuracy is everything; there is little room for error.
- c. Having an oven whose temperature is off can ruin your baked goods, the hours spent on the recipe, the money spent on ingredients, and leave you hungry for dessert. The inexpensive remedy to these baking disasters is an oven thermometer. While cheap, they're irreplaceable in a baker's kitchen. Place it in your oven so you always know the actual temperature.



Keep your oven door closed

08.

- a. You now know how the oven's temperature can ruin a recipe. But what can completely throw off the oven temperature is constantly opening and closing that oven to peek at your baking cupcakes.
- b. I mean, I get it. It's tempting to keep the oven door ajar to see your cake rising, the cookies baking, and the cupcakes puffing up! But doing so can let cool air in, which greatly interrupts your baked good from cooking. Or worse— affects how your baked good is rising.
- c. If you need to test your cakes for doneness with a toothpick, do so quickly. Remove it from the oven, close the oven immediately, test for doneness, put it back in as quickly as you can if more bake time is required.



09.

Chill your cookie dough.

- a. If the recipe calls for it OR if you find the cookie dough incredibly sticky and soft OR if you want to bake the cookies at a later time. Chilling firms up cookie dough, decreasing the possibility of spreading.
- b. Chilling cookie dough not only ensures a thicker, more solid cookie but an accentuated flavor. In chocolate chip cookies, for example, it helps develop a heightened buttery, caramel-y flavor.
- c. After chilling, let your cookie dough sit at room temperature for about 10 minutes (or more, depending how long the dough has chilled) before rolling into balls and baking.
- d. Alternatively, sometimes I chill the cookie dough for 2 hours, roll into balls, and then chill the balls on a paper plate for 1 day. The cookie dough is quite hard after being chilled after the 6-8 hour mark, so that way is a little easier.



Cookie Trick!

10.

- a.** Last one! It's about cookies. To keep leftover cookies extra soft, store them with a piece of bread. Have you heard this before? Maybe you have, maybe you haven't. If storing cookies in a Tupperware or cookie jar, stick a regular piece of bread in there as well.
- b.** The bread will give out all its moisture and dry up while the cookies will stay moist, soft, and tender. It's the BEST TRICK EVER.

Content Source:

www.sallysbakingaddiction.com/2015/04/27/top-10-baking-tips/





PROFILE OF BAKER'S CHOICE PRODUCTS

Icing Sugar

No cake would be complete without using icing sugar, which can also be used to make goodies such as shortbread, cream fillings, marshmallow, and fondant; anywhere a smooth, soft finished texture is required.

It contains a small amount of anti-caking agent (cornstarch) to prevent clumping and improve flow.

Its fine texture makes icing sugar ideal for dusting over cakes, pies and pastries to sweeten as well as to add an attractive decorative touch.

It can be used for all types of Icings and Frostings.



Food Color

Used for food coloring





Cocoa Powder



1. Makes food chocolaty and delicious.
2. The acidic (non-alkaline) properties of natural cocoa powder will counterbalance the alkaline of the baking soda.
3. Dutch-process cocoa, on the other hand, is treated with alkaline, which makes it taste less bitter and powerful. Dutch-process cocoa often has a darker, redder color compared to natural cocoa powder. (4)

Glucose



Liquid glucose, or sugar syrup, is used to impart extra moisture and softness to products such as cakes, and also used for ease of handling in icings or frostings. In cakes, sugar syrup is usually added during the creaming stage with sugar and butter.

When sugar syrup is utilized in royal icing or frosting, the syrup serves the purpose of preventing hardening and improving viscosity of the frosting. More specifically, sugar gives cookies their crisp texture and assists in spread. In breads or rolls, sugar not only gives flavor but aids in crumb color, grain texture, and volume.

Furthermore, all products able to form a crust utilize sugar in a chemical reaction called a Maillard reaction, where proteins and sugars react to enhance crust color and flavor.



Browning

Made from caramel, molasses and spices, Baker's Choice browning is used for giving cakes an appetising brown colour.



Cake Sprinkle

Used for cake decorations





Brown Sugar



Brown sugar is used very similarly to granulated white sugar but it provides a touch of extra flavor.

Common uses for brown sugar include sweetening baked goods, beverages, sauces, and marinades.

Some varieties of natural brown sugar are also used to make alcoholic beverages like rum.

Carboxy Methyl Cellulose (CMC)



CMC is used in baking for its thickening and stabilizing properties. In desserts: CMC is used to thicken sauces and bind water.

In Cakes: CMC is used to trap air bubbles, helping the batter retain air for volume and fine grain. It also helps retain moisture for extended shelf-life.



Corn Flour

Corn starch has double the thickening power than that of flour.

It needs to be included in portions half in size as flour.

It is an anti-caking agent & as a thickening agent. It increase the tenderness of the grain, to give the baked item greater crumbstrength.

It an ideal thickening agent in baked items when no additional colour changes or fl avour additives are desired.



Bicarbonate Of Soda (BOS)

In cakes, cookies, biscuits, crackers, and quick breads, baking soda is used to produce carbon dioxide gas.

The carbon dioxide helps to make the cake mixture rise, so that the cakes are light and fluffy.





Gelatine



Baker's Choice Gelatine is a versatile setting agent used in a wide variety of sweet and savoury cooking such as soufflés, jellies, home made ice cream, mousses, cheesecakes, terrines, flans and pies.

Desiccated Coconut



Made from fresh pure, organically certified coconuts. Delicious as an ingredient in breads, cakes, muffins, biscuits, and curries.

Visit our site for more of our products:

www.bakerschoice.com.ng/products



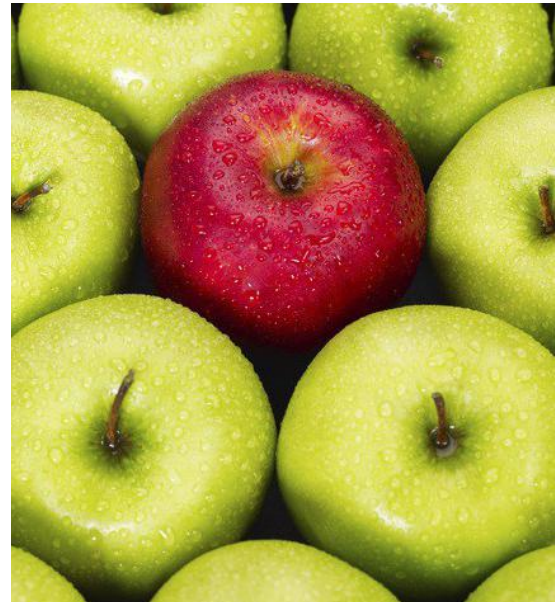


HOW TO START A SUCCESSFUL CAKE BUSINESS

01.

Stand out from the crowd
(Be Unique)

Cake making is like any food business, competitive; and it's important that you stand out from the rest of the market. You could do this by offering something unique. However, though innovation will get you noticed, quality will remain key to a sustainable business, it is of great importance that beginners therefore invest in training. You also need to study the cake industry to know how to carve a niche for your brand and figure out why your existing customers choose you so you can build on that.





Be an organized baker: Plan ahead

02.



Whether you're launching a cake-making business to create a sustainable full-time venture or as part-time additional income stream, a cake making business can mean sufficient overhead costs and a hectic schedule.

You have to consider initial set-up costs such as necessary equipment, as well as material costs, delivery costs, sample costs and storage so having a business plan in order to monitor cash flow is vital.

Understand food safety (Cleanliness)

03.



Whether you decide to run your cake enterprise from home or a fully equipped business premises, food safety and preparation regulations must be in place and followed.

A cakemaking business must have a proper cleaning schedule in place to minimize the chances of cross contamination and food poisoning.



04.

Ensure your bake-off tent is prepared (Baking space)

Another key measure that a cake-making business owner must meet is registering your premises with the local authority, even if it's from your home kitchen.

The premises must meet hygiene regulations, such as having pest control in place, adequate lighting and ventilation, hand washing, drinking water, separate storage and drainage facilities.



05.

Be creative (internet is your friend)

Selling your cakes or your cake-making services online can be a great way to reach a large audience.

And you can create a social media account (Facebook, Instagram e.t.c) the images on your site – will be essential to generating business, meeting new people and ultimately getting new customers.





ABOUT US



Bakers Choice is a brand established by Graceco Limited, to address the demand of quality baking and sugarcraft products in food industry in Nigeria.



MEASUREMENT GUIDE

Butter Measurements				
Cups	Sticks	Pounds	Tablespoons	Grams
¼ Cup	½ Stick	¼ Pounds	4 Tbsps	55 g
½ Cup	1 Stick	¼ Pounds	8 Tbsps	112 g
⅓ Cup	1½ Stick & ⅓ tbsps	n/a	5 & ⅓ Tbsps	75 g
⅔ Cup	1 + 2 & ⅓ tbsps	n/a	10 & ⅓ Tbsps	150 g
¾ Cup	1 & ½	¾ Pounds	12 Tbsps	170 g
1 Cup	2 Sticks	½ Pounds	16 Tbsps	225 g
2 Cup	4 Sticks	1 pounds	32 Tbsps	450 g

All Purpose Flour And Icing Sugar	
Cups	Grams
⅛ Cup	15 grams
¼ Cup	30 grams
⅓ Cup	40 grams
⅔ Cup	45 grams
½ Cup	60 grams
⅝ Cup	70 grams
⅔ Cup	75 grams
¾ Cup	85 grams
⅞ Cup	100 grams
1 Cup	110 grams

Cake Flour	
Cups	Grams
⅛ Cup	10 grams
¼ Cup	20 grams
⅓ Cup	25 grams
⅔ Cup	30 grams
½ Cup	50 grams
⅝ Cup	60 grams
⅔ Cup	65 grams
¾ Cup	70 grams
⅞ Cup	85 grams
1 Cup	95 grams

Granulated Sugar			
Cups	Grams	Cups	Grams
⅛ Cup	30 grams	¾ Cup	170 grams
¼ Cup	55 grams	⅞ Cup	200 grams
⅓ Cup	75 grams	1 Cup	225 grams
⅔ Cup	85 grams	⅝ Cup	140 grams
½ Cup	115 grams	⅔ Cup	150 grams



Brown Sugar	
Cups	Grams
1/8 Cup	25 grams
1/4 Cup	50 grams
1/3 Cup	65 grams
3/8 Cup	75 grams
1/2 Cup	100 grams
5/8 Cup	125 grams
2/3 Cup	135 grams
3/4 Cup	150 grams
7/8 Cup	175 grams
1 Cup	200 grams

Desiccated Coconut	
Cups	Grams
1/8 Cup	10 grams
1/4 Cup	25 grams
1/3 Cup	35 grams
3/8 Cup	40 grams
1/2 Cup	50 grams
5/8 Cup	60 grams
2/3 Cup	65 grams
3/4 Cup	75 grams
7/8 Cup	85 grams
1 Cup	100 grams

Unsweetened Cocoa Powder			
Cups		Grams	
1/8 Cup	15 grams	5/8 Cup	70 grams
1/4 Cup	30 grams	2/3 Cup	75 grams
1/3 Cup	40 grams	3/4 Cup	85 grams
3/8 Cup	45 grams	7/8 Cup	100 grams
1/2 Cup	60 grams	1 Cup	125 grams

Baking Measurements	
Recipe Says	Measurement
Dash	2 or 3 drops (liquid) or less than 1/8 teaspoon (dry)
1 Tablespoon	3 teaspoons or 1/2 ounce
2 Tablespoons	1 ounce
1/4 Cup	4 tablespoons or 2 ounces
1/3 Cup	5 tablespoons plus 1 teaspoon
1/2 Cup	8 tablespoons or 4 ounces
3/4 Cup	12 tablespoons or 6 ounces
1 Cup	16 tablespoons or 8 ounces
1 Pint	2 cups or 16 ounces or 1 pound
1 Quart	4 cups or 2 pints
1 Gallon	4 quarts
1 Pound	16 ounces



Temperature Conversions

32	0	375	190
212	100	400	200
250	120	425	220
275	140	450	230
300	150	475	240
325	160	500	260
350	180		



Baking may be regarded as a science,
but it's the chemistry between the ingredients
and the cook that gives desserts life.
Baking is done out of love, to share with family and friends,
to see them smile.

*- Anna Olson
Chef, TV host and Arthur*



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