



Pineapple Upside Down Cake

Ingredients	Quantity	Method
Butter	150 gm	1. Preheat oven to 180 °C.
Sugar	150 gm	2. Sprinkle the bottom of the baking pan (8 ½ inch diameter x 2 ½ inch height) with 75 gm of brown sugar. Chop 30 gm of butter into small pieces and sprinkle evenly over sugar. Place pineapples around the tin in a decorative manner (as desired) and place a maraschino cherry into the centre of each ring. Set aside.
Eggs	3 pieces	3. Into a large bowl sift flour, salt and baking powder together.
All purpose flour	225 gm	4. In another large bowl, cream butter and sugar until light and fluffy.
Baking Powder	15 gm	5. Add vanilla essence.
Salt	1.5 gm	6. Beat in one egg at a time alternating with one tbsp of flour, as the egg and butter will not mix, making the mixture looking curdled.
Vanilla	1 ½ tsp	7. Fold in remaining flour with a spatula. Do not use the hand held electric mixer / Planetary mixer to fold in the flour, as it will overwork the mixture and make the cake heavy and dense.
Pineapple juice from the can	120ml	8. Fold in the pineapple juice to get the right consistency.
Pineapple rings	6-7 rings	9. Pour the batter over the pineapple slices, and spread the batter without touching the sides of the tin and bake at 180 °C for 40-45 minutes or until toothpick inserted in the center of the cake comes out clean.
Glazed Cherries	6-7 pieces	10. Trim the peaked top of the cake with a bread knife to level it.
For the Base of the Pan		11. Turn the cake out upside down on a wire rack and cool.
Brown sugar	75 gm	12. Serve on a serving platter with a custard based sauce.
Butter	30 gm	



Black Forest Cake

Ingredients

For the Cake

All purpose flour	125 gm
Baking soda	1 tsp
Salt	½ tsp
Boiling water	95 ml
Cocoa powder	40 gm
Vegetable oil	130 gm
Light brown sugar	225 gm
Large eggs (room temperature)	1pcs (50 gm)
Buttermilk (room temperature)	125 ml or ½ cup of milk + 2 tsp of vinegar
Vanilla extract	½ tsp

For the Whipped Cream Frosting

Whipping cream	500 gm
Vanilla Extract	1 ½ tsp
Powdered sugar	50 gm
Black cherries in syrup	540 gm tin
70 % Dark chocolate shavings	1 cup

Quantity

Method of Cooking

1. Preheat the oven to 175 °C.

To make the Cake

2. Measure all ingredients into a large mixing bowl.
3. Mix together but do not over whisk.
4. Divide the batter and pour into 3 prepared cake tins and smooth the surface with a spatula.
5. Bake in the oven at 175 °C for 20 to 25 minutes or until toothpick inserted into the center of the cake comes out clean.
6. Place the cakes on a wire rack to cool. Then invert the cakes onto a greased rack and cool completely.
7. Strain the syrup from the cherries. Set aside.
8. Use a pastry brush to brush a light layer of syrup on top of each cake layer and set aside.

To Make the Whipped Cream Frosting

9. To prepare whipped cream, whisk all the ingredients on low speed until frothy (about 30 seconds). Increase the mixer speed to medium high and continue to whisk until the mixture forms a stiff peak, 2-3 minutes.

Take care not to over whisk the cream, else it will curdle.

To Assemble the Black Forest Cake

10. Place one cake layer on a serving plate and spread with 1/3rd of whipping cream, and then cover the cream layer with about 15 pieces of cherries. Place another layer of on top followed by 1/3rd of whipped cream and cherries. Place the remaining cake layer on top and press lightly to level the cake. With the remaining cream, cover the top and sides of the cake.
Leave some cream to pipe a decorative border on the cake.
11. For the chocolate shaving, use half a bar of 70% chocolate and use a peeler to scrape the chocolate. Gently press the chocolate shavings into the sides of the cake. You can use a plastic scraper as support to lift the shavings and place them on the sides of the cake.
12. Using a large star nozzle, pipe a decorative border with the frosting on the top edge of the cake. Place the cherries on top and sprinkle some more chocolate shavings.
13. Chill the cake in the fridge before serving.



Red Velvet Cake

Ingredients	Quantity	Method
For the Cake		
All purpose flour	1 ¼ cups	1. Preheat oven to 350 °F/180 °C.
Cocoa powder	1 tsp	2. Grease and line two 8" diameter cake tins with butter and flour.
Bicarbonate soda	½ tsp	To make the Cake
Baking Powder	½ tsp	3. In a large mixing bowl, sift together flour, baking powder, bicarbonate soda, cocoa powder. Add salt and whisk them together. Set aside.
Salt	½ tsp	4. In a large bowl cream sugar and butter with a hand held electric mixer / Planetary mixer until smooth, fluffy and white in color.
Caster sugar	¾ cup	5. Beat the egg and add it little by little to the butter mixture. Stop beating and scrape the bowl all around.
Butter	90 gm	6. Mix in the color and buttermilk (milk + vinegar) in a separate bowl.
Large eggs	1 pc (60 gm)	7. Using a spatula fold in the buttermilk and flour mixture, alternating them in 3 additions until the flour mixture is the last mixture to be added.
Buttermilk (1/2 cup milk + 1tsp vinegar)	½ cup	8. Fold until smooth and add the vinegar and vanilla essence.
Red color (Rouge)	2 tbsp	9. Scrape the bowl clean with a rubber spatula. Pour the batter in to the prepared baking tins.
White vinegar	½ tsp	10. Bake it for 15 to 20 minutes until a toothpick inserted in the centre comes out clean.
Vanilla essence	½ tsp	11. Allow to cool in the tin for 5 minutes, then turn on to a wire rack and allow to completely cool before frosting.
For the Frosting		
Cream cheese	150 gm	To make the Frosting
Whipping cream	150 gm	12. The icing sugar, vanilla extract and whipping cream should be whisked with a hand held electric mixer/planetary mixer until soft peak.
Icing sugar	80 gm	13. Separately beat the cream cheese to remove the lumps. Do not over whisk or it will curdle.
Vanilla extract	1 tsp	14. Add the cream a little at a time into the cream cheese and mix with a spatula until combined.
Chopped Pecan	120 gm	To Assemble the Cake
		15. To assemble the cake, make sure the cake layers are cooled completely. On a cake platter, place one of the cakes layers and spoon ½ of the frosting on the cake and spread evenly. Place the other layer of cake on the top and spoon the remaining frosting over the cake and using a palate knife, cover the top and sides of the cake evenly.
		16. Garnish with shaved chopped pecan nuts and chill for 2 hours before slicing and serving.

Flourless Chocolate Cake

Ingredients

For the Cake

Dark chocolate	200 gm
Butter	200 gm
Eggs (medium)	240 gm (5 pieces)
Soft brown sugar	200 gm
Ground almond	220 gm
Vanilla essence	2 tsp

For the Whipping Cream

Whipping cream	300 ml
Icing sugar	1 tbsp
Vanilla essence	1 tsp

Quantity

Method of Cooking

1. Grease and line an 8-inch (20 centimeter) cake pan, and preheat the oven to 285 °F/140 °C.
2. Roughly chop the chocolate and the butter and place them together in a mixing bowl; set the bowl over a sauce pan with simmering water, stirring the mixture occasionally to prevent the chocolate from burning. When the chocolate and butter have melted completely, take the pan off the heat and leave to cool.

For the Cake

3. Whisk the eggs, vanilla essence and brown sugar until light, fluffy and pale in color.
4. Add some egg mixture to the cooled chocolate mixture and mix it. Pour it back to the remaining egg and fold it together carefully with a rubber spatula.
5. During the folding, add the almond powder little by little at the same time. Fold until just combined.
6. Pour the mixture into the prepared cake tin.
7. Bake it at 140 °C for 70 to 80 minutes. After the first 30 minutes of baking, you can put a wooden spoon in the doorway of the oven just to let the steam out, and carry on baking that way.
8. Cool it down and put it in the fridge to set.

For the Whipping Cream

1. Mix sifted icing sugar with the chilled whipped cream using a hand whisk.
2. Whisk it with a hand held electric mixer /planetary mixer until firm.
3. Transfer to a lidded container and keep it in the fridge until required to serve.

For Serving

1. Place the cake on a platter.
2. Spoon the whipped cream on the top of the cake and spread in a circular motion with a palette knife to form an even layer. The rest of the whipping cream can be served separately.
3. Sieve a little cocoa powder on top of the cream to give it a nice contrast of color and serve it cold.

Eggless Carrot Cake

Ingredients

All purpose flour	340 gm
Carrot (grated)	1 cup
Yogurt	400 ml
Vegetable oil	120 ml
Milk	5 tbsp
Castor sugar	110 gm
Light brown sugar	110 gm
Vanilla essence	2 tsp
Cinnamon powder	½ tsp
Baking powder	1 tsp
Baking soda	1 tsp
Salt	½ tsp
Walnuts (chopped)	1 cup

For the Cream Cheese Frosting

Butter	200 gm
Icing sugar	80 gm
Cream cheese	240 gm
Lemon zest	½ pc

To Finish

Walnuts (Chopped)	½ cup
Icing sugar	¼ cup

Quantity

Method of Cooking

1. Preheat the oven to 180°C.

For the Carrot Cake

2. Line the bottom of three 8-inch baking pans with melted butter and baking paper.
3. Grate carrots finely in a bowl and set aside.
4. Sieve the all purpose flour, cinnamon powder, baking soda and baking powder in a bowl and set aside.
5. In a mixing bowl add the yogurt, sugars, salt, milk and vegetable oil. Whisk well together until the sugar is completely dissolved and then add the vanilla essence and give it a quick stir.
6. Add the grated carrots into the liquid mixture and stir until combined.
7. Fold the dry mixture into the batter and mix until a smooth well combined batter is achieved. Lastly, fold the walnuts into the batter.
8. Pour the batter into the lined cake tins and bake for 20 to 25 minutes or until a toothpick inserted at the centre comes out clean.
9. Transfer the tins onto a wire cooling rack. Allow to cool for 15 minutes, then invert and carefully peel of the butter paper. Allow it to cool well before icing. Even the slightest warmth will cause the frosting to melt.

For the Cream Cheese Frosting

10. Bring the butter and cream cheese to room temperature.
11. In a mixing bowl, using a hand held electric mixer / planetary mixer, cream butter until smooth and creamy, add icing sugar and continue to whisk together until pale and creamy. Add the softened cream cheese and zest, mix on a low speed until incorporated or mix with a spatula to avoid the cream cheese from curdling. Cover and set in the fridge.

Assemble the Cake

12. Once the cake is cool, using a 10 mm plain nozzle pipe the cream cheese frosting on the first layer, place the next layer on top.
13. Using a tea strainer or sifter, dust the top of the second layer with icing sugar.
14. Garnish with whole or chopped walnuts.