



One Tier Modern Cakes Recipe book

merul

CONTENT

Introduction	3
List of Necessary Tools	3
Section 1: Pink Cake	4
Carrot Cake	8
Carrot Cake baking	10
Caramel Filling	16
Cream Cheese frosting	21
Carrot Cake Assembling	25
White Chocolate Ganache	29
Ganache Melting	40
Ganaching	43
Wafer Paper Flowers	47
Section 2: Origami Cake	51
Raspberry Cake	55
Raspberry Cake baking	57
Raspberry Confiture	64
Cream Cheese frosting	68
Raspberry Cake Assembling	72
Origami Mould Making	76
Origami Texturing	79
Decoration	82
Section 3: Velvet Textured Cake	84
Chocolate Cake	89
Chocolate Cake baking	91
Chocolate Ganache	97
Cream Cheese frosting	101
Chocolate Cake Assembling	105
Velvet Spraying	109
Pink Carnations	112
Eucalyptus Branch	114

WELCOME TO THE COURSE!

Thank you so much for enrolling in this course! I'm excited to guide you through the process of creating three elegant one-tier cakes from scratch. This course is structured into Three Sections, each intricately linked to ensure a smooth learning progression. As you advance, the complexity of the cake designs increases, making it essential to follow the course plan closely.

In the First Section, we'll start by baking and assembling a carrot cake with a delicious caramel filling. Next, we'll prepare white chocolate ganache for frosting and achieve a smooth finish on our cake. Our final touch will be decorating the cake with a delicate wafer paper branch.

Moving on to the Second Section, we'll prepare a raspberry cake, featuring a raspberry sponge, confiture, and cream cheese frosting. We'll then craft an origami paper mold to texture the cake, finishing off with a branch decoration for an elegant look.

In the Third Section, we'll delve into baking a chocolate cake with a chocolate sponge, complemented by ganache and cream cheese frosting. We'll enhance the cake's appearance with velvet spray and adorn it with a wafer paper bouquet, creating a stunning visual masterpiece.

I look forward to guiding you through each step of these creations, ensuring you gain the skills to make these sophisticated cakes on your own

Merul

merul merul merul merul merul merul merul merul merul merul



Pink Cake

merul



CARROT CAKE

In this section we will bake a carrot cake. We'll prepare a 2.4kg Carrot cake featuring a carrot sponge, caramel and cream cheese frosting. Once assembled, the cake will measure 15cm in diameter and stand 18cm tall.

CARROT CAKE WEIGHTS FOR VARIOUS CAKE SIZES (IN KG)

26	1.54	1.86	2.22	2.60	3.02	3.47	3.94	4.45	4.99	5.56	6.16	6.79	7.46	8.15	8.87	9.63
25	1.48	1.79	2.13	2.50	2.90	3.33	3.79	4.28	4.80	5.35	5.93	6.53	7.17	7.84	8.53	9.26
24	1.42	1.72	2.05	2.40	2.79	3.20	3.64	4.11	4.61	5.13	5.69	6.27	6.88	7.52	8.19	8.89
23	1.36	1.65	1.96	2.30	2.67	3.07	3.49	3.94	4.42	4.92	5.45	6.01	6.60	7.21	7.85	8.52
22	1.30	1.58	1.88	2.20	2.56	2.93	3.34	3.77	4.22	4.71	5.21	5.75	6.31	6.90	7.51	8.15
21	1.24	1.51	1.79	2.10	2.44	2.80	3.19	3.60	4.03	4.49	4.98	5.49	6.02	6.58	7.17	7.78
20	1.19	1.43	1.71	2.00	2.32	2.67	3.03	3.43	3.84	4.28	4.74	5.23	5.74	6.27	6.83	7.41
19	1.13	1.36	1.62	1.90	2.21	2.53	2.88	3.25	3.65	4.06	4.50	4.97	5.45	5.96	6.49	7.04
18	1.07	1.29	1.54	1.80	2.09	2.40	2.73	3.08	3.46	3.85	4.27	4.70	5.16	5.64	6.14	6.67
17	1.01	1.22	1.45	1.70	1.97	2.27	2.58	2.91	3.26	3.64	4.03	4.44	4.88	5.33	5.80	6.30
16	0.95	1.15	1.37	1.60	1.86	2.13	2.43	2.74	3.07	3.42	3.79	4.18	4.59	5.02	5.46	5.93
15	0.89	1.08	1.28	1.50	1.74	2.00	2.28	2.57	2.88	3.21	3.56	3.92	4.30	4.70	5.12	5.56
14	0.83	1.00	1.19	1.40	1.63	1.87	2.12	2.40	2.69	2.99	3.32	3.66	4.02	4.39	4.78	5.19
13	0.77	0.93	1.11	1.30	1.51	1.73	1.97	2.23	2.50	2.78	3.08	3.40	3.73	4.08	4.44	4.81
12	0.71	0.86	1.02	1.20	1.39	1.60	1.82	2.06	2.30	2.57	2.84	3.14	3.44	3.76	4.10	4.44
	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25

HOW TO USE THE TABLE?

Choose the cake height and diameter to see the amount of the cake you need to bake. For instance to get a 20cm round 18cm tall cake you need bake 4.27kg cake. Now look at the ingredient list (of each component of the cake: sponge, caramel, frosting) and multiply each ingredient in the 1kg column by 4.27.

Please be aware that the weight of the cake as indicated in the table refers to the weight of the fully assembled cake prior to the application of the ganache coating.



Carrot Cake baking

INGREDIENTS:

**FOR 1KG CAKE FOR THIS COURSE
2.4KG CAKE**

Eggs
Sugar
Vegetable oil
Flour
Baking soda
Baking powder
Cinnamon
Chopped walnuts
Grated carrots

NOTES:

Flour. I use regular flour without added leavening agents or starch.

Sugar. I use regular granulated sugar. I always try to find fine sugar, it is easier to work with, usually referred to as "baker's sugar" or "ultrafine sugar".

Eggs. I use the eggs in grams, instead of by piece, because eggs come in different categories and different weights. To measure out the right amount of eggs, I break a few eggs into a bowl, stir with a fork until smooth and pour out the right amount.

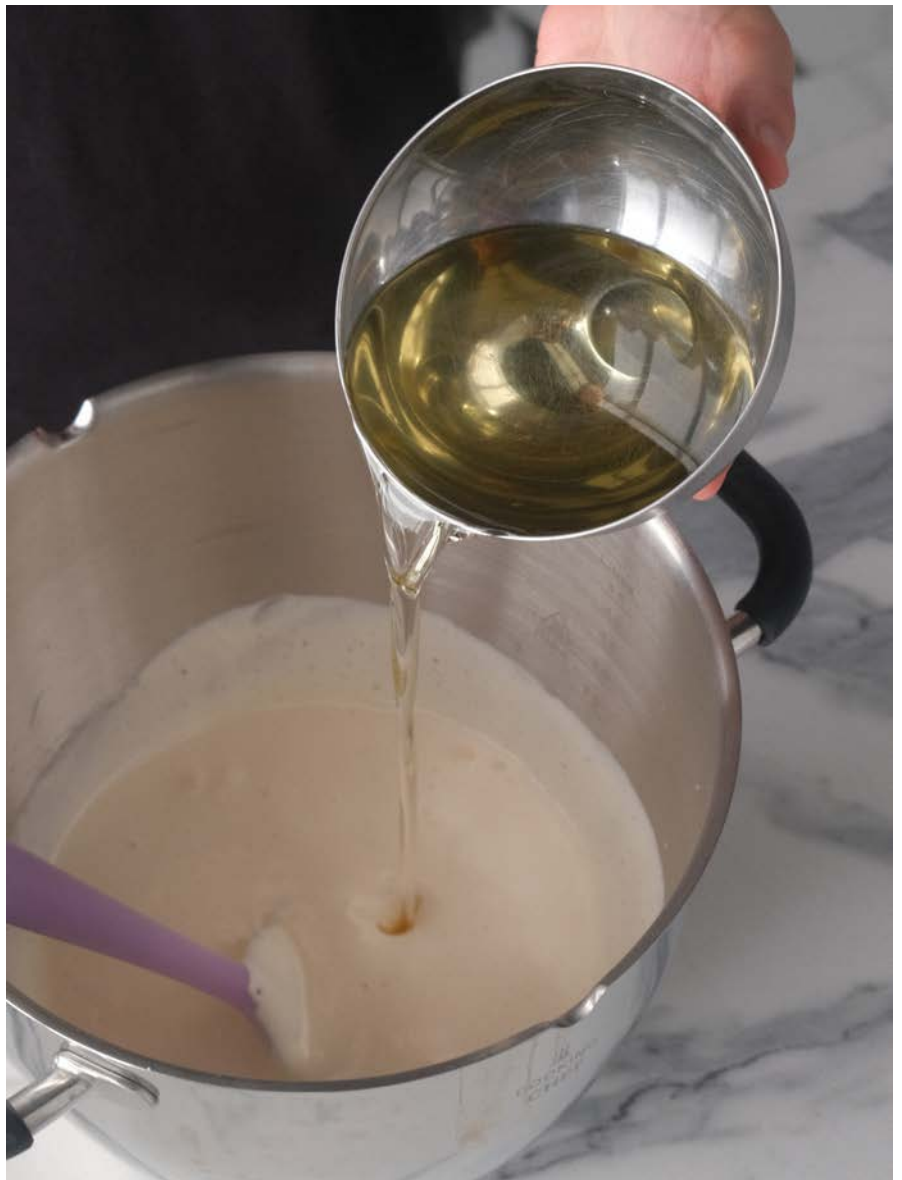
Grated Carrots. The best way to grate carrots for carrot cake is using the small shredding side of a box grater. This will produce small shreds of carrot, which is perfect for baking.

Vegetable Oil. I usually use sunflower or olive oil.

Cinnamon. In my opinion it is the best spice to use for the carrot cake! I do not recommend substituting it with anything else.



1. Whip room-temperature eggs and sugar using a mixer on medium-high speed for about 4 minutes until the egg mass is fluffy.
2. Add the vegetable oil. Mix together until the egg mass and the oil combine. We don't need to mix for long just until the ingredients are combined.



Enroll
to get full access