

CAKE & MUFFIN

the perfect treat to enjoy with your evening tea



**MAISARA ZAINAL ABIDIN
HALIMATUL MUNA MOHD DIN
HASNIDA KHAIRUDIN**

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We also wish to acknowledge the inspiring students who have been a source of motivation for us. Your enthusiasm for learning and your insightful questions constantly fueled our passion for writing.

Our families, our pillars of strength, deserve special recognition. Your patience, understanding, and encouragement sustained us during the long hours of research and writing. We are profoundly grateful for your unwavering love and support.

To all those who played a role, no matter how small, in the making of this book, we extend our sincere thanks. Your contributions have left an indelible mark on our hearts.

With heartfelt appreciation,

Maisara Zainal Abidin
Halimatul Muna Mohd. Din
Hasnida Khairudin



Welcome to a world of baking made simple and delightful, where the art of crafting delectable treats comes to life effortlessly. In this book, three experienced writers with a background in culinary arts and over a decade of teaching experience at Politeknik Merlimau, bring you a collection of recipes that are not only easy to bake but also serve as the foundation of our basic baking classes.

Our passion for baking conversion, acquired through years of sharing knowledge with budding bakers, inspired us to create this book. We believe that anyone, regardless of their culinary background, can master the art of baking, and that's why we've carefully chosen recipes that are both approachable and immensely satisfying.

Within these pages, you'll find the essence of baking distilled into the simplicity of cake and muffin recipes. These are the very recipes we've used to nurture the baking skills of countless students over the years. With readily available ingredients and clear, concise instructions, you'll be guided through the process seamlessly.

To enhance your baking journey, we've included vivid images of the ingredients used, making it easier for you to embark on your culinary adventure. So, don your apron, preheat your oven, and let's bake up some magic together. Whether you're a novice or a seasoned baker, this book is your key to creating scrumptious treats with confidence and joy.



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CAKE & FROSTING

Recipes





INTRODUCTION TO *Cake*

Every baker's skill set must include the fundamentals of cake and icing. A basic cake serves as a blank canvas for infinite creativity. It is a straightforward yet delightful delight. The first step to being a talented baker is to master the fundamentals, whether it's a classic vanilla sponge or a decadent chocolate treat. What is a cake without frosting, after all? Frosting gives a cake the finishing touch and transforms it from a simple cake into a luxurious feast, whether it be with silky buttercream or rich cream cheese. In this manual, we'll look at the craft of making these essential components, opening the door to a world of delicious possibilities.



THE
Recipes





MARBLE Cake



Self rising flour
250 gram



Butter
250 gram



Castor sugar
220 gram



Ovalette
1 tbsp



Egg (Grade A)
5 nos



Food coloring
as needed



Vanilla essence
1/2 tsp

Method of Preparation

1. Preheat the oven for 10 minutes.
2. Prepare an 8 x 8-inch baking pan lined with parchment paper.
3. Sift flour and mix with sugar, ovalette, egg and vanilla essence.
4. Beat the mixture using a mixer until the mixture becomes fluffy and smooth.
5. Add the butter to the mixture and mix the mixture using a spatula.
6. separate the cake mixture into several parts and mix with coloring according to creativity.
7. Put the mixture into the tin and shade it so that the pattern is formed.
8. Bake the mixture in the oven at a temperature of 160°C for 50 minutes. Check the cake with a toothpick before removing it.
9. The cake should be taken out of the baking pan as soon as it comes out of the oven.

VANILLA SPONGE *Cake*



Egg (Grade A)
4 nos



Castor sugar
125 gram



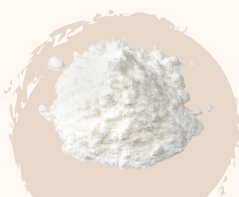
All purpose flour
125 gram



Water
50 gram



Ovalette
15 gram



Baking powder
1 tsp



Vanilla essence
1 tsp



Corn oil
63 ml

Method of Preparation

1. Preheat the oven for 10 minutes.
2. Prepare a 5-inch baking pan lined with baking paper.
3. Sift the flour and combine with the sugar, ovalette, eggs and vanilla essence.
4. Beat the mixture using a kneading machine until the mixture becomes fluffy and smooth.
5. Add oil to the mixture and mix the mixture using a spatula.
6. Put the batter into the pan until it is $\frac{3}{4}$ full.
7. Bake the batter in the oven at 180°C for 45 minutes.
8. Check the cake using a cake tester or a skewer before removing it.
9. The baking sheet should be removed from the cake immediately after being taken out of the oven.



CHOCOLATE MOIST *Cake*



Cake flour
350 gram



Cocoa powder
100 gram



Baking powder
1 tsp



Baking soda
1 tsp



Castor sugar
400 gram



Eggs (grade A)
3 nos



Vanilla essence
1 tsp



Fresh milk
1 cup



Corn oil
1 cup



Boiled water
1 cup

Method of Preparation

1. Preheat the oven for 10 minutes.
2. Sieve flour, baking powder, cocoa powder, and baking soda.
3. Combine castor sugar, eggs and vanilla essence. Then whisk using a stand mixer until it turns white.
4. In medium speed add corn oil and milk. Mix well.
5. Divide the flour into two-part. Pour one part of the sifted ingredients gently and pour another part into the mixer. Mix with high speed. Don't mix for too long because it will spoil the batter.
6. After mixing, add hot water and scoop the batter by using a spatula.
7. Pour the batter into a 6x6 size cake mold.
8. Bake at 180°C for 45-50 minutes.
9. Set aside the cake on the cooling rack for 5-10 minutes.





INTRODUCTION TO *Frosting*

Every baker's skill set must include the fundamentals of cake and icing. A basic cake serves as a blank canvas for infinite creativity. It is a straightforward yet delightful delight. The first step to being a talented baker is to master the fundamentals, whether it's a classic vanilla sponge or a decadent chocolate treat. What is a cake without frosting, after all? Frosting gives a cake the finishing touch and transforms it from a simple cake into a luxurious feast, whether it be with silky buttercream or rich cream cheese. In this manual, we'll look at the craft of making these essential components, opening the door to a world of delicious possibilities.



CHOCOLATE *Ganache*



Dark chocolate
500 gram



Whipping cream
300 gram

Method of Preparation

1. Put the chopped chocolate in a heat-resistant basin.
2. Over medium heat, warm the whipping cream in a small saucepan to just below boiling point. When you notice tiny bubbles beginning to develop around the pan's edges, it's ready. Don't allow it to boil.
3. Pour the heated cream over the chopped chocolate, then set it aside. To let the chocolate melt, let the mixture stand for around 2 to 5 minutes. Allowing the mixture to settle will help the chocolate melt evenly; do not stir right away.
4. After waiting, use a spatula or whisk to stir the mixture until it is smooth. Work from the centre outward. Place the bowl over a pot of simmering water (double boiler) and slowly heat while stirring until the chocolate is smooth if there are any remaining lumps.
5. Allow the ganache to cool before using. the ganache can be used while it's still warm and pourable, or let it cool and thicken.
6. Keep leftover ganache in the fridge for up to two weeks if it's in an airtight container. For prolonged storage, it can also be frozen. To restore it to the desired consistency, gently reheat.



BUTTER Cream(1)



Butter
300 gram



Cream well
200 gram



Icing sugar
300 gram



Vanilla Essence
1 tsp

Method of Preparation

1. Add in cream well and butter into a mixing bowl. Start mixing at low speed then increase to medium speed.
2. Add in icing sugar alternately.
3. At low speed, mix the buttercream.
4. Scrap the sides of the bowl to the middle so that they are well-mixed. Change to high speed. Mix well.
5. Add 1 tsp essence vanilla.
6. Mix for 10 minutes or until fluffy white.

This recipe is ideal for cake coating and buttercream flower.



"Buttercream" usually refers to a type of icing or filling used in cakes, cupcakes, cookies, and pastries. It's known for its creamy, buttery flavor and smooth texture, which makes it easy to spread or pipe onto baked goods. The basic ingredients for most buttercream recipes are butter, powdered sugar, a liquid like milk or cream, and flavorings like vanilla extract.

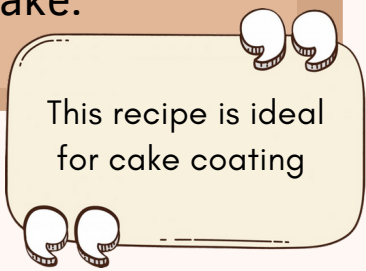


BUTTER Cream(2)



Method of Preparation

1. Beat condensed milk, golden syrup, icing sugar and essence vanilla at low speed until all mix properly.
2. Add cream well and shortening and beat at medium speed for 2 minutes. Do not overbeat to avoid the buttercream becoming too soft.
3. This recipe is best to cover one medium-sized cake.
4. This recipe is used to cover the cake.



This recipe is ideal
for cake coating



BUTTER Cream(3)



Shortening
250 gram




Icing sugar
300 gram



Vanilla Essence
1 tsp

Method of Preparation

1. Beat shortening and vanilla essence at low speed until mixed properly.
2. Add icing sugar. Beat at medium speed for 2 minutes. Do not overbeat to avoid the buttercream becoming too soft.



This recipe is ideal
for flower
decoration.



WHIPPING Cream

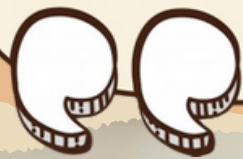


ready to whip
topping cream
500 ml

Method of Preparation

1. Whip the cream until it forms soft peaks.
2. Once it is ready it is ready to coat a cake

“
This type of whipping
cream can be used on
cake, pastry and also other
dessert
”





SUGAR Syrup



Water
100 gram



Granulated sugar
100 gram



Lemon juice
1 tsp

Method of Preparation

1. Boil water and sugar in a pot for 5 minutes.
2. Set the sugar syrup for glazing a cake.







MUFFIN

Recipe





INTRODUCTION TO *Muffin*

Every baker's skill set must include the fundamentals of cake and icing. A basic cake serves as a blank canvas for infinite creativity. It is a straightforward yet delightful delight. The first step to being a talented baker is to master the fundamentals, whether it's a classic vanilla sponge or a decadent chocolate treat. What is a cake without frosting, after all? Frosting gives a cake the finishing touch and transforms it from a simple cake into a luxurious feast, whether it be with silky buttercream or rich cream cheese. In this manual, we'll look at the craft of making these essential components, opening the door to a world of delicious possibilities.



VANILLA Muffin



Soft flour
250 Gm



Butter
100 Gm



Castor sugar
150 Gm



Baking powder
10 Gm



Egg
2 Nos



UHT milk
100 Gm



Vanilla essence
½ Tsp

Method of Preparation

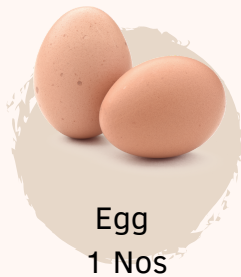
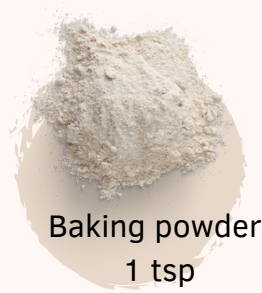
1. Cream butter and sugar until creamy.
2. Put in eggs and sift the flour with baking powder. Add 1/3 of flour to the cream mixture. Fold it gently
3. Put in ½ of the milk. Put in another 1/3 of the flour. Add the rest of the milk and fold in the rest of the flour.
4. Lastly, put in the filling. Then pipe into the cupcakes.
5. Bake at 180°C, approximate time 15-20 minutes until cook well

A variation of muffin from the same batter:

- Corn Muffin
- Pandan kaya
- Strawberry



CHOCOLATE Muffin



Method of Preparation

1. First, sift flour, cocoa powder, baking powder and fine salt
2. In another bowl, put fresh milk and 1 egg, vanilla essence and stir.
3. Add the dry ingredients which are brown sugar and keep stirring.
4. Next, put the dry ingredient which has been sifted in the wet ingredient and stir well.
5. Add the chocolate chips and stir evenly.
6. Put the mixture in piping bag.
7. Position the paper cup in the baking tray, then fill the mixture approximately three- 3/4 full.
8. Sprinkle almond or chocolate chip over the muffin.
9. Bake at 180°C, approximately 15-20 minutes until well cooked.



PANDAN Muffin



All purpose flour
200 gram



Baking powder
1 1/2 tsp



Soda bicarbonate
1/2 tsp



Fine salt
1/2 tsp



Castor sugar
120 gram



Coconut milk
100 ml



Water
100 ml



Corn oil
100 ml



eggs
2 nos



Green coloring
as needed



Pandan essence
1 tsp



Almond sliced
as needed

Method of Preparation

1. Preheat the oven to 190°C. Prepare the muffin cups.
2. Sift wheat flour, baking powder, baking soda and salt. Add sugar and mix well.
3. In another bowl, combine coconut milk, oil, eggs, pandan essence and green coloring.
4. Pour wet ingredients into dry ones. Stir using a whisk until smooth.
5. Pour the dough into paper cups. Sprinkle with almonds.
6. Bake for 25-30 minutes or until cooked through.



QUICK BREAD *Scone*



All purpose flour
400 gram



Castor sugar
80 gram



Salt
6 gram



Baking powder
24 gram



Unsalted Butter
130 gram



UHT milk
175 gram



Eggs
70 gram



Raisin
80 gram



Vanilla essence
1/2 tsp

Method of Preparation

1. Mix all dry ingredient like all purpose flour, castor sugar, salt and baking powder together in a large bowl.
2. Add unsalted butter, egg and UHT milk in a separate bowl.
3. Add the butter, egg and milk into the flour mixture.
4. Then, add raisins in the mixture.
5. Mix it well until it forms dough.
6. Knead the dough and roll the dough in 1.5 cm thick.
7. Cut the dough in round shapes.
8. Next, refrigerate it for 15 minutes.
9. Preheat the oven for 15 minutes.
10. Lastly, bake it for 20 minutes.



RECIPE

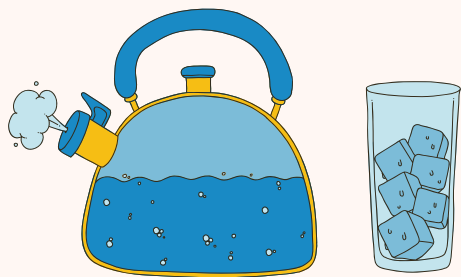
Conversion



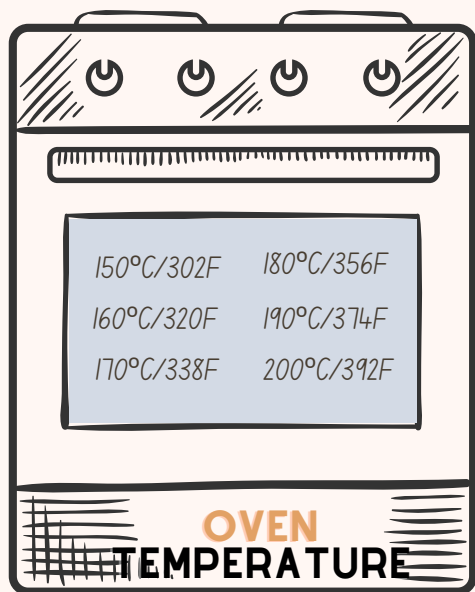


RECIPE Conversion

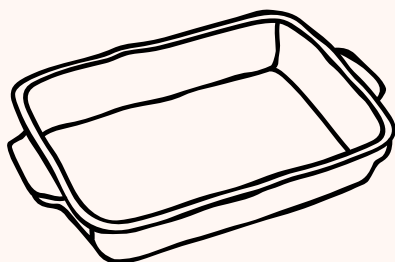
Weight measurement in baking ensures precise ingredient ratios, leading to consistent texture and flavor in the finished product.



The freezing point of water (0°C/32F)
The boiling point of water (100°C/212F)

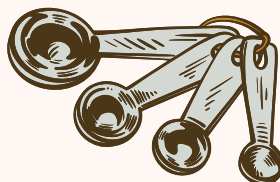


Oven temperature is critical for baking, ensuring proper rise, browning, and texture: precise settings match recipes for best results.

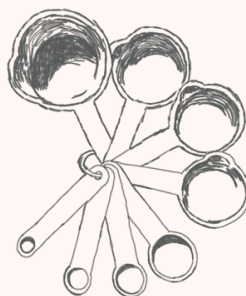


Length in baking refers to the measurement of ingredients or dough size, crucial for recipe accuracy, portion control, and uniformity.

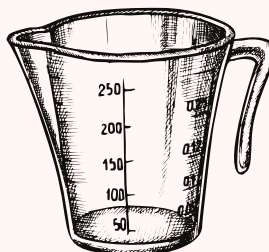
1 centimeter = 10 millimeter
1 meter = 100 centimeter
1 inch = 2.54 centimeter
1 foot = 12 inches
1 yard = 3 feet



1 tsp = 5 ml
1 tbsp = 15 ml



1 cup (liquid) = 250 ml
1 cup (butter) = 227 gram
1 cup (flour) = 125 gram
1 cup (cocoa powder) = 85 gram
1 cup (sugar) = 120 gram



1 pint = 2 cup
1 quart = 2 pint
1 gallon = 4 quart



1 kilogram = 1,000 gram
1 pound = 16 ounces
1 pound = 0.454 kilogram
1 ounce = 28.35 gram

Kitchen conversion units are crucial for translating different measurements—like ounces to grams or cups to milliliters—ensuring accuracy in ingredient amounts. This is essential for achieving the desired end result in cooking and baking, particularly in recipes that require exact proportions for chemical reactions, such as leavening in bread or cakes. Conversion units also make it easier to scale recipes up or down and to follow international recipes that might use different units of measurement. Accurate conversions contribute to consistency, quality, and the success of a dish.



BASIC
Ingredients





BASIC Ingredients

All-purpose flour

Provides structure to the cake and muffin by forming the gluten network. It also contributes to the texture and crumb of the final product.

Self-rising flour

This flour contains baking powder and salt, which serve as effective leavening agents. By streamlining the leavening process in recipes, it facilitates the rising of cakes and muffins.

Cake flour

Cake flour is an ideal ingredient for creating a tender and delicate texture in cakes. The lower protein content of cake flour, compared to all-purpose flour, aids in achieving a soft crumb structure.

Baking powder

As a leavening agent, this substance generates carbon dioxide gas upon being mixed with moisture and heat. The resulting gas is integral in producing light, fluffy cakes and muffins.

Baking soda

Also, a leavening agent, but it requires an acidic ingredient (like yogurt or buttermilk) to activate it. Baking soda helps cakes and muffins rise and become tender.

Cocoa powder

Provides flavour and colour to chocolate cakes and muffins. It also affects the texture by absorbing some moisture.

Butter

It adds flavour and moisture to cakes and muffins. It also helps with the creaming process to incorporate air, resulting in a lighter texture.

Corn oil

It acts as a fat source, contributing to moistness and tenderness in cakes and muffins. It also helps with texture and flavour.

Castor sugar

(also known as caster sugar or superfine sugar):
It can dissolve quickly and evenly in the batter, providing sweetness and contributing to the texture and moisture of the final product.

Icing sugar

(also known as powdered sugar or confectioners' sugar):
Used in frostings and glazes, icing sugar adds sweetness and helps create a smooth, creamy texture.



BASIC Ingredients

Ovalette

(a cake emulsifier and stabilizer)

By improving emulsification and air incorporation, the addition of this ingredient can improve the texture, stability, and shelf life of cakes.

Egg

Eggs serve multiple crucial functions in cake and muffin recipes, providing moisture, structure, richness, and playing a vital role in leavening and binding.

Vanilla essence

Adding this ingredient to cakes and muffins imparts a delightful flavor and aroma that enhances the overall taste experience.

Water and fresh milk:

Incorporating liquids is crucial to hydrating dry ingredients and achieving the desired consistency for the batter. Milk, in particular, contributes to the richness and flavor profile.

Dark chocolate

Incorporated into recipes for chocolate cakes and muffins, this ingredient imparts a decadent chocolate flavor and can also lend texture when used as melted or chopped chocolate.

Whipping cream

When incorporated into frostings, it imparts a luxurious texture and contributes to creating a creamy consistency, making it an excellent choice for cake toppings and fillings.

Salt

Enhances the overall flavour of the cake or muffin by balancing sweetness and other flavours. It also strengthens gluten formation to some extent.



KITCHEN
Tools & Utensils



KITCHEN TOOLS & UTENSIL



**MEASURING
SPOON**



**MEASURING
CUP**



SPATULA



WIRE WHISK



**MIXING
BOWL**



**SQUARE
BAKING TRAY**



**ROUND
BAKING TRAY**



**PAPER
MUFFIN CUP**



STAND MIXER



ACTIVITIES

Checklist



ACTIVITY 1 - MULTIPLE CHOICE QUESTION

What should you line a baking pan with?

- A) Plastic Wrap
- B) Aluminum Foil
- C) Parchment Paper
- D) Wax Paper

Which ingredient should be sifted before mixing?

- A) Sugar
- B) Flour
- C) Egg
- D) Butter

What should be used to beat the mixture until it becomes fluffy and smooth?

- A) Hand Whisk
- B) Mixer
- C) Spatula
- D) Fork

At what temperature should the mixture of marble cake be baked in the oven?

- A) 100°C
- B) 160°C
- C) 180°C
- D) 200°C

How should you check the cake before removing it from the oven?

- A) Use a thermometer
- B) Shake the pan
- C) Use a toothpick
- D) Smell the cake

NOTES



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THE AUTHOR



"Today, as I reflect on my culinary journey, I am filled with gratitude for the opportunities and experiences that have shaped me. My hope is that my story serves as inspiration for all those who share a love for culinary arts. Whether you are a seasoned chef, a budding baker, or simply someone who enjoys a well-cooked meal, remember that the kitchen is a canvas waiting for your creativity"

Maisara **Zainal Abidin**

"Becoming a chef educator felt like a calling. I wanted to share the magic of cooking with others, just as my mother had done with me. The classroom became my stage, where I shared the secrets of the kitchen with eager students, nurturing their passion for the culinary arts. I hope my story serves as a reminder that a love for cooking and baking can take you on a remarkable journey, one that is as rewarding as it is delicious"

Halimatul Muna **Mohd. Din**



"The smell of fresh ambition is always in the air. As I grew up, my love for cooking and baking blossomed. The kitchen became my sanctuary, and experimenting with flavors of my favorite pastime. My friends and family couldn't resist my culinary creations, which encouraged me to hone my skills further. "Cake and Muffin, the perfect treat to enjoy with your evening tea" This is the time that I discovered my calling - not just to cook, but to teach others the joys of cooking"

Hasnida **Khairudin**



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