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A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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BAKING TIPS:

1. Always start with room temperature ingredients
2. Sieve all dry ingredients that all ingredients mix properly
3. Once you add the dry ingredients in wet ingredients do not over mix it only use cut and fold method
4. Properly make the trimming of butter, oil and sugar
5. Measure all ingredients by Cup (measuring cup) and make sure you do proper level by using finger
6. Cup size -250 ml
7. Before you prepare for cake make sure your tin is dust with flour (maida) and grease with oil you can also use parchment paper or butter paper
8. Silicone mould should be grease with oil need not to dust
9. For the better result use aluminium tin use good quality products for good results
10. If using nuts in a cake always use toasted nuts
11. If using fruit in a cake toss the fresh or dried fruit or nuts in some flour to prevent the fruits from sinking to the bottom of the cake
12. When you pour the batter make sure you tap (lightly) the tin to remove air bubble
13. If you are using butter then always use unsalted butter and if you are using oil always use flavour less or smell less oil and we use canola oil.
14. When you use OTG it's very to vary totally depends on your product and average time 180 Celsius degree with both rods
15. Always preheat your oven for 10 minutes
16. Never open your oven to check your cake and muffins while they bake

HOW TO CHECK YOUR CAKE AND MUFFIN IT'S BAKED OR NOT:-

17. Insert the toothpick in this and if it's dry it's perfectly baked if it's wet then back it again as required

18. When you pour the batter of muffins, cupcakes and cakes always fill the tin or mould 3/4 of its size
19. If you're using aluminium mould for muffins then you can put a paper cup in it so, in this method you need not to grease or dust the mould.

TEA TIME CAKE

1. GOURMET LOAF CAKE

Ingredients

Refined Flour (Maida)	100 gms
Baking Powder	1 TSP
Baking Soda	1/4 TSP
Brown Sugar	30 gms
Cinnamon Powder	1/2 TSP
Mixed Seeds	1/4 CUP
GRATED BEAT ROOT	1/2 CUP
MILK	1/2 CUP
MIXED SEEDS	2 TBSP

Condense Milk	130 gms
Vanilla Essence	1 TSP
Lemon Juice	1 TBSP
Oil	1 TSP
Butter (Amul Salted)	50 gms

Method A

Mix together castor sugar (2TBSP) and water (1 TBSP) and bring to boil, keep stirring continuously and add lemon juice (1/4 TSP) Keep Cooking till the mixture thickens a little and keep aside to be used as glaze for the cake.

Method B

Sieve through all dry ingredients except brown sugar (Maida, Baking soda & Baking powder) and add cinnamon powder, almond powder and keep aside. In a separate bowl take the wet ingredients - Condensed milk, brown sugar & butter and whisk this till the sugar dissolves & a fluffy mixture is obtained. Gradually add the sieved dry ingredients of step 1 and gently mix. Add vanilla essence, Oil and milk, mix well. Add grated beat root, lemon juice and mixed seeds and mix by cut and fold method. Take a ring moulder loaf tin - buttered and dusted with

maida pour the batter prepared and put mixed seeds kept for garnishing and press a little with spatula so as to avoid them from over baking. Bake at 175° C for 20-25 Minutes or till done.

CARROT CAKE WITH ORANGE FROSTING

Ingredients

Refined Flour	100 gms	Condensed Milk	100 gms
Baking Powder	1 TSP	Orange Juice	1/2 CUP
Baking Soda	1/4 TSP	Vanilla Essence	1 TSP
Brown Sugar (Powder)	3 TBSP	Butter (Amul Salted)	50 gms
Cinnamon Powder	1/4 TSP		
Ginger Powder	1/4 TSP		
Cardamom Powder	1/4 TSP		
Nutmeg Powder	1/4 TSP		
Mace (Javantri) Powder	1/3 TSP		

Supplements

Grated carrots	1/2 CUP
Sultanas/Black Current	2 TBSP
Almond	1 TBSP

For Frosting

Orange Juice 1/2 TBSP

Lemon Juice 1/4 TSP

Icing Sugar 75 Gms

Orange Colour 2-3 Drops

Method of Orange Frosting

Mix Icing sugar and orange juice and mix well and add a dash of lemon juice and sieve through so as to obtain a smooth paste keep aside for using later.

Method of baking batter

Sieve through all dry ingredients except brown sugar (Maida, baking soda & baking powder) and add cinnamon, nace, nutmeg, ginger, cardamom powders and keep aside In a separate bowl take the wet ingredients - condensed milk brown sugar & Butter and whisk this till the sugar dissolves & fluffy mixture is obtained. Gradually add the sieved dry ingredients of step 1 and gently mix. Add vanilla essence and orange juice and mix well. Add grated carrots and some sultans and mix by cut and fold method. Take a ring mould buttered and dusted with refined flour (Maida) and put remaining sultans and almond slivers in it. Pour over it the batter prepared. Bake at 175°C for 20-25 minutes or until done.

Method of Assembling and serving

Once the cake is done take it out of oven and cool it. Take the cooled cake out on a plateso that the almond and sultanas are at top. Drizzle with the orange frosting and serve.

PINA - COLADA SLICED CAKE

INGREDIENTS

Refined Flour	100 gms	Condensed Milk	100 gms
Baking Powder	1 TSP	pineapple crush	2 tbsp
Baking Soda	1/4 TSP	Coconut milk	0.5 cup
Desiccated coconut	1 TBSP	Vanilla essence	1 tsp
Pista Flakes	50 gms	Butter (amul salted)	50 gm
Pineapple essence	2-3 drops		

Supplements Garnishing:

Chopped cashew nuts 2 tbsp

Pista slivers/flakes 1 tbsp

Glaze:

Castor sugar 3 tbsp

Water 1 tbsp

Lemon juice 1 tbsp

Method: part A (making batter) Sieve through all dry ingredients (maida , baking powder baking soda and desiccated coconut) and keep aside In a separate bowl take the wet ingredients – butter and condensed milk and whisk till the mixture change colour Gradually add the sieved dry ingredients of step 1 and gently mix Add vanilla essence coconut milk and pineapple crush mix well Add pistachio flakes and mix by cut and fold method Put this mixture in A greased 9'x4' loaf tin and level it and spread on top pistachio slivers and cashew nuts kept for garnishing .

Part B (Glaze) Mix together castor sugar and water and bring to boil. Keep stirring continuously and add lemon juice. Keep cooking till the mixture thickens a little and keep aside to be used as glaze for the cake

Part C (Glazing and serving) Un-mould the cake and keep on serving tray. With the help of a brush dab the glaze syrup on the top layer of the cake and serve.

GOOEY ORANGE CHOCO CHIPS CAKE

INGREDIENTS

Refined Flour (maida)	120 gms	Melted white chocolate	40 gm
Baking Powder	1/2 TSP	Fresh cream	30 gm
Powdered Sugar	100 gm	Vanilla Essence	1 TSP
Chocolate Chips/ Chunks	50-100 gm	Orange Essence	2-3 Drops
Baking Soda	1/4 TSP	Milk	75 gm
		Butter (Amul Salted)	75 gm

Supplements

Plain dark chocolate 85 gm, unsalted butter 20 gm, Orange Juice 3-4 TSP

Method: part A (making batter) Sieve through all dry ingredients except chocolate chunks (Maida & Baking Powder) and keep aside. In a separate bowl take the wet ingredients melted white chocolate, butter, fresh cream and whisk this till a fluffy mixture is obtained. Gradually add the sieved dry ingredients of step 1 and gently mix. Add vanilla essence and orange extract and milk and mix well Add the chocolate chunks (Dusted with maida) and mix by cut and fold method. Take a baking tin - buttered and

dusted with maida and put the batter and sprinkle over left over chocolate chunks. Bake at 175°C for 20-25 minutes or till done.

Part B (Sauce) Melt the chocolate and butter and mix well. Add the orange juice and mix again to make a smooth sauce.

Part C (Assembling and serving) once the cake is done take it out of oven and cool it. Take the cooled cake out on a plate Drizzle the sauce on top and serve warm.

PAAN CAKE

INGREDIENTS

Refined Flour (maida)	115 gms	Condensed Milk	200 gm
Baking Powder	1 TSP	Vanilla Essence	1 TSP
Baking Soda	1/2 TSP	Butter (Amul Salted)	60 gm
PAAN PASTE	2 TBSP	Milk	1/4 CUP
GREEN FOOD COLOUR			

Supplements

Icing Sugar 1/2CUP
Water 60 gm

Method: part A (making batter) Sieve through all dry ingredients except cocoa Powder (Maida, Baking Soda & Baking Powder) and keep aside. In a separate bowl take the wet ingredients - Condensed milk & butter and whisk this till a fluffy mixture is obtained gradually add the sieved dry ingredients of step 1 and gently mix. Add water mix well. Divide the mixture in two parts and to one part add vanilla essence and to the other part add cocoa powder - mix both the batters separately by cut and fold method. Take a loaf tin - buttered and dusted with maida and with help of spoon put both the mixes alternately - one spoon chocolate and then one spoon vanilla. Once the whole batters is finished, and then with the help of a palette knife make a swirl to bring marble effect. Bake at 175°C for 20-25 minutes or till done.

Part B (Serving) once the cake is done take it out of oven and cool it. Take the cooled cake out on a plate Dust over icing sugar and serve.

EGGLESS ORANGE CRANBERRY CAKE

Ingredients

Maida	1.5 CUP	Orange Zest	1 TSP
Hanging curd	3/4 CUP	Chopped Cranberries	1/4 CUP
Vegetable oil	6 TBSP/ 90ml	Baking Powder	1.5 TSP
sugar	3/4 CUP	Baking Soda	0.5 TSP
Orange Juice	1/2 CUP	Sliced Pistachio	for garnishing

Method: Preheat the oven at 170°C for 10 minutes, Grease a tin with oil & Flour; keep aside In a bowl sieve together maida, Baking Po. & baking soda. In another bowl, whisk together sugar & hanging Curd until sugar dissolves Completely Add the orange juice, oil & orange Zest and mix until incorporated. Now add all dry ingredients to this & mix to form a lump free batter. Do not over mix Coat the chopped cranberries with some flour and add to the batter. Pour the batter in the pan & sprinkle some chopped cranberries & pistachios over it. bake for 35-40 minutes at 170°C until a toothpick inserted in the centre.

Part B (Serving) once the cake is done take it out of oven and cool it. Take the cooled cake out on a plate Dust over icing sugar and serve.

EGGLESS BANANA CHOCOLATE CAKE

Ingredients

Maida	80 gm	Chocolate chips/walnuts	2 TBSP
Oil	50 ml	Baking powder	1 TSP
Powdered sugar	70 gm	Baking Soda	1 Pinch
Cocoa Powder	2 TBSP	Vanilla essence	1/2 TSP
Milk	30 ml	Vinegar	1/2 TSP
Banana	2 Small	CURD	2 TBSP

Method:

Preheat the oven at 170°C for 10 minutes, Shift together maida, cocoa powder, baking powder and baking soda. keep aside. Take milk add vinegar and keep aside. In another bowl whisk together mashed banana and sugar. add sugar in 2 parts and whisk until its creamy. Now add oil and essence to this mixture. Then fold maida mix gently in 3 parts along with milk n vinegar mix. Mix chocochips with some flour & add it to the batter or u can just sprinkle on top. Pour this batter in mould & bake it at 170°C for 30-35 minutes.

Part B (Serving) Once the cake is done take it out of oven and cool it. Take the cooled cake out on a plate Dust over icing sugar and serve.

CLASSIC FRUIT CAKE

Ingredients

Maida	200 gm	Pineapple essence	1/4 tsp
Curd	250 gm	Orange essence	1/4 tsp
Oil	125 ml	Vanilla essence	1/4 tsp
Sugar	100 gm	Tuti fruti	1/4 c
Baking powder	1.25 tsp		
Baking soda	1/2 tsp		

❖ **WE HAVE TRIED TO RESOLVE YOUR QUERIES BUT IF YOU STILL HAVE ANY QUERY THEN YOU CAN DROP MESSAGE.**

TARUNABIRLA