



### **ONLINE CLASSES**

- ❖ 7 Days access
- ❖ No fees will be refundable
- ❖ For inquiry call us between 11 am to 6 pm
- ❖ If we unable to response your call, you can drop a message on whatsapp
- ❖ In case you lost your pdf, you have to pay full fees for the same
- ❖ We also take class of professional: - Cakes, Dessert, Cookies, & Chocolate

You can check our schedule on: - [www.cheftarunabirla.com](http://www.cheftarunabirla.com)

Facebook - <https://www.facebook.com/chefTarunaBirla/>

Instagram - [https://www.instagram.com/cheftaruna\\_birla/](https://www.instagram.com/cheftaruna_birla/)

Youtube channel - <https://www.youtube.com/c/ChefTarunaBirla>

You can email us on: - [cheftarunabirla@gmail.com](mailto:cheftarunabirla@gmail.com)

Contact us on: - **8619810907/9414056495**

Recipes in this write up are protected by copyright law- reproduction and distribution of the same without written consent from TB Cooking Institute is prohibited.

©2021 TB COOKING INSTITUE

### **MUFFINS**

1. APPLE STRUDLE MUFFINS
2. ORANGE ROCKYNROAD MUFFINS
3. ROSE PISTACHIO MUFFINS
4. BANANA NUTELLA MUFFINS
5. BLUE BERRY CUP CAKE MUFFINS
6. CHOCOLATE OVERLOADED MUFFINS
7. TUTI FRUITI MUFFINS
8. OREO MUFFINS
9. CARROT MUFFINS
- 10.MALAI CHOCOCHIP MUFFINS
- 11.RAJBHOG MUFFINS
- 12.PIZZA MUFFINS
- 13.DATE & ALMODS MUFFINS
- 14.MUESLI MUFFINS
- 15.FERRERO ROCHER MUFFINS

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD

SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

[cheftarunabirla@gmail.com](mailto:cheftarunabirla@gmail.com) | Toll free.18008911450, Mobile no. 9414056495

**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.

### **1) APPLE STRUDLE MUFFIN**

OIL

1/3C

80 ML

MILKMAID	50 GM	50 GM
MILK	1/3 C	80 ML
MAIDA	1C	140 GM
SUGAR	3/4C	150 GM
BAKING	2 TSP	2 TSP
VANILLA ESSENCE	1TSP	1 TSP
SALT	PINCH	PINCH
CHOPPED APPLE	2	2
FLOUR	1/2 C	70 GM
BUTTER	4 TBSP	4 TBSP
SUGAR	1/2 C	100 GM
CINNAMON	1 TSP	1 TSP

### METHOD

1. MIX ALL WET INGREDIENTS
2. MIX 1 C MAIDA,SUGAR, BAKING PD, SALT AND SEIVE IT
3. ADD CHOPPED APPLE IN IT
4. ADD BOTH MIXTURE
5. PUT IN THE MUFFIN CUPS
6. NOW FOR STRUDDLE ADD ½ C MAIDA,BUTTER,SUGAR,CINNAMON AND MIX IT
7. SPRINKLE OVER CUP CAKE
8. BAKE AT 200 C FOR 18 TO 20 MIN

## 2. ORANGE ROCKY ROAD MUFFINS

MAIDA	100 GM	¾ C
SUGAR	50 GM	1/3 C
CURD	90 GM	1/3 C
ORANGE CRUSH	2 TBSP	2 TBSP
OIL	60 ML	¼ C
SALT	PINCH	PINCH
ORANGE ESSENCE	1/2 TSP	½ TSP
BAKING PD	1/2 TSP+ 1/8 TSP	½ TSP + 1/8 TSP
BAKING SODA	1/4 TSP	¼ TSP
CHOCOCHIPS	40 GM	1/4C

### METHOD

- 1 MIX MAIDA , BAKING POWDER, BAKING SODA AND SALT
- 2 TAKE CURD , SUGAR, OIL , ORANGE ESSENCE , ORANGE CRUSH ,ORANGE COLOUR
- 3 MIX DRY INGREDIENT WITH WET INGREDIENT ADD SOME CHOCOCHIP
- 4BAKE IT AT 180\* FOR 15 MIN

## 3. ROSE PISTACHIO MUFFIN

MAIDA	125 GM	1C – 1TBSP
-------	--------	------------

SUGAR	10 GM	1 TBSP
BAKING PD	½ TSP + ¼ TSP	½ TSP + ¼ TSP
BAKING SODA	¼ TSP	¼ TSP
PISTA POWDER	50 GM	1/4C
BUTTER	70 GM	1/3C
MILKMAID	150 GM	½ C + 1TBSP
ROSE WATER	2 TSP	2 TSP
WATER	80 ML	1/3 C
ENO	½ TSP	½ TSP

#### METHOD

- TAKE A BOWL ADD BUTTER AND SUGAR AND WHISK IT ADD MILKMAID AND WHISK IT
- ADD ROSE ESSENCE AND WHISK IT
- SEIVE MAIDA , BAKING PD, BAKING SODA,PISTA
- NOW MIX BOTH
- ADD WATER AND ENO
- BAKE AT 180 C

#### 4. BANANA NUTELLA SWIRL MUFFINS

BANANA	2	2
BROWN SUGAR	1/2C-1 TBSP	75 GM
OIL	2 TBSP	2 TBSP
MILKMAID	¼ C LITTLE LESS	50 GM
VANILLA ESSENCE	1 TSP	1 TSP
MAIDA	1C	140 GM
BAKING PD	1/2 TSP	½ TSP
BAKING SODA	1/2 TSP	½ TSP
CHOPPED WALNUT	1/3 C	40 GM
NUTELLA	1/3 C	1/3C
SALT	PINCH	PINCH

#### METHOD

1. MASH BANANA ,ADD SUGAR, VANILLA,OIL,CHOPPED WALNUTS,MILKMAID,CHOCOCHIPS-3 TBSP
2. SEIVE ALL DRY INGREDIENTS
3. MIX BOTH,ADD 2 TBSP NUTELLA
4. POUR IN MUFFIN TRAY
5. PUT SOME DROP OF NUTELLA ON TOP
6. GIVE SWIRL

#### 5. BLUEBERRY CUPCAKE

MAIDA	100 GM ¾ C
-------	------------

SUGAR	50 GM	1/3C
BUTTER	30 GM	¼ C-1 TBSP
MILKMAID	30 GM	1 ½ TBSP
BUTTERMILK	80 GM	1/3C
BAKING PD	1 TSP	1 TSP
SALT	PINCH	PINCH
VANILLA	1 TSP	1 TSP
WHITE CHOCOLATE CHOPPED	60 GM	1/4C
BLUEBERRY CRUSH	2 TBSP	2 TBSP

## METHOD

1. SEIVE ALL DRY INGREDIENTS
2. ADD CHOPPED CHOCOLATE
3. NOW ADD ALL WET INGREDIENTS TO ABOVE MIXTURE
4. REMOVE LITTLE BATTER ADD BLUEBERRY CRUSH
5. NOW POUR IN MOULD AS SHOWN

## 6. CHOCOLATE OVERLOADED MUFFIN

CASTER SUGAR	65 GM	1/3 C
MILKMAID	25 GM	1 TBSP
SALT	1/8 TSP	1/8 TSP
ENO	½ TSP	1/2 TSP
BAKING SODA	½ TSP	½ TSP
VANILLA	1/2 TSP	½ TSP
CURD	15 GM	1 TBSP
CREAM	15 GM	1 TBSP
WATER	70 GM	1/3 C LITTLE LESS
OIL	75 GM	1/3 C
MAIDA	130 GM	1 C-1 TBSP
COCO PD	20 GM	3TBSP
BAKING PD	½ TSP + ¼ TSP	½ TSP + ¼ TSP
CHOPPED DARK CHOCOLATE	2 TBSP	2 TBSP
CHOPPED WHITE CHOCOLATE	2 TBSP	2 TBSP
CHOPPED MILK CHOCOLATE	2 TBSP	2 TBSP

## METHOD

1. MIX CURD,CASTER SUGAR, ,WATER,OIL,FRESH CREAM,VANILLA
2. NOW ADD MILKMAID AND AGAIN WHISK IT
3. SEIVE ALL DRY INGREDIENTS,ADD ALL CHOCOLATES
4. NOW FOLD DRY MIXTURE IN WET INGREDIENTS
5. NOW ADD ENO

## 7. TUTIFRUTI MUFFINS

MAIDA	100 GM	3/4C
SUGAR	50 GM	1/3 C
CURD	125 GM	1/2C
OIL	65 GM	1/3C
SALT		
VANILLA	1/8 TSP	1/8 TSP
BAKING SODA	1/4 TSP	¼ TSP
TUTIFRUTI		
BAKING PD	1/2 TSP + 1/8 TSP	½ TSP+ 1/8 TSP

## METHOD

1. WHISK CURD AND SUGAR
2. NOW ADD BAKING PD, SODA AND KEEP ASIDE FOR 5 MIN.
3. NOW ADD OIL, ESSENCE
4. SEIVE MAIDA AND SALT,ADD TOTIFRUTI
5. MIX BOTH MIXTURE

## 8. OREO MUFFINS

### INGREDIENTS:

CURD ½ CUP  
OIL ¼ CUP  
POWDER SUGAR ½ CUP  
VANILLA ESSENCE 1 TSP MAIDA  
1 CUP  
BAKING POWDER ½ TSP  
SODA ¼ TSP  
SALT 1/8 TSP  
CRUSHED OREO 3-4

## **9. CARROT MUFFINS**

### **INGREDIENTS:**

MAIDA 1 CUP  
GRATED CARROT 1 CUP  
POWDER SUGAR  $\frac{3}{4}$  CUP  
BAKING POWDER  $\frac{1}{2}$  TSP  
BAKING SODA  $\frac{1}{2}$  TSP  
VANILA ESSENCE  
OIL  $\frac{1}{4}$  CUP  
MILK 2-3 TBSP  
CINNAMON POWDER  $\frac{1}{4}$  TSP  
LEMON JUICE  $\frac{1}{2}$  TSP  
SOME RAISIN  
SOME MIXED NUTS TO GARNISH

## **10. MALAI CHOCOCHIPS MUFFINS**

### **INGREDIENTS:**

MAIDA 1 CUP  
BAKING POWDER 1 TSP  
SODA  $\frac{1}{4}$  TSP  
MALAI  $\frac{1}{2}$  CUP (OPT AMUL CREAM  $\frac{1}{2}$  CUP)  
CASTOR SUGAR  $\frac{1}{2}$  CUP  
MILK AS PER REQUIREMENT  
CHOCOCHIPS  $\frac{1}{4}$  CUP

## **11. RAJBHOG MUFFINS**

### **INGREDIENTS:**

BUTTER 2 TBSP



OIL 3 TBSP  
SUGAR 6 TBSP  
MAIDA ½ CUP + 2 TBSP  
LEMON JUICE 1 TSP  
MILK 1 TBSP FOR SAFFRON  
MILK ¼ CUP  
YOGURT ¼ CUP  
BAKING POWDER ½ TSP  
BAKING SODA ¼ TSP  
DRY FRUITS 4 TBSP  
SAFFRON FEW (15-20)  
CARDAMOM POWDER 1 TSP

NOTE: ADD LEMON JUICE IN MILK & REST IT FOR 5 MIN.

## **12. PIZZA MUFFINS INGREDIENTS:**

MAIDA 1 CUP  
MELTED BUTTER 25 GM DAHI  
(KHATTA) ¼ CUP  
PROCESS CHEESE ¼ CUP  
ONION, CAPSICUM, RED BELL PEPPER, SWEET CORN ¼ CUP FINELY CHOPPED  
BAKING POWDER ½ TSP  
BAKING SODA ¼ TSP  
SALT 1 TSP  
OLIVES 2 TBSP  
POWDER SUGAR 1 TSP  
MILK POWDER 1 TBSP (OPT)  
CHILLI FLAKES, OREGANO, PIZZA MASALA

**MIX ALL INGREDIENTS & BAKE IT AT 200 C FOR 20 MIN.**

## **13. DATE & ALMONDS MUFFINS**

### **INGREDIENTS:**

MAIDA 1 + ½ CUP  
DATES CHOPPED ½ CUP (SOAK FOR 15 MIN)

MILK WARM ½ CUP  
COCOA POWDER ¼ CUP  
BAKING POWDER 2 TSP  
SUGAR ¾ CUP  
OIL ½ CUP  
ALMONDS 2 TBSP  
VANILLA EXTRACTS 1 TSP

#### **14. MUESLI MUFFINS**

##### **INGREDIENTS:**

BUTTERMILK 1 CUP  
OIL 1/3 CUP  
BROWN SUGAR 1 CUP  
VANILLA ESSENCE 1 TSP  
MAIDA 2 CUP  
MUESLI 1 CUP  
SALT ¼ TSP  
BAKING POWDER 1 TSP  
BAKING SODA ½ TSP  
WATER ¾ TO 1 CUP -AS REQUIRED  
MUESLI & CHOCOLATE CHIPS FOR GARNISH

#### **15. FERRERO ROCHER MUFFINS**

##### **INGREDIENTS:**

**To make cakes: Fill feraro roacher in center of each muffins.**

- 1/2 Cup milk
- 1 Tsp Vinegar
- 3 Tbsp Oil or butter
- 3/4 Tsp Vanilla essence
- 1 Cup All purpose flour (Maida)
- 1/2 Cup Powdered sugar
- 4 Tbsp Cocoa powder
- 1/2 Tsp Baking powder
- 1/8 Tsp Baking soda
- 1/2 Cup Milk (at room temperature)

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

TARUNABIRLA