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## **BASIC TO ADVANCE CAKE**

1. RED VELVET SPONGE
2. CHOCOLATE SPONGE
3. VANILA SPONGE
4. BUTTER SCOTCH CAKE
5. FRESH FRUIT CAKE
6. CHOCOLATE TRUFFLE CAKE
7. DEATH BY CHOCOLATE CAKE
8. OREO CAKEE
9. RED VELVET CAKE
10. BLACK FOREST CAKE
11. STRAWBERRY FLAVOUR CAKE
12. RASMALAI CAKE
13. WHITE FOREST CAKE
14. PINEAPPLE CAKE
15. CHOCO MOCHHA CAKE
16. PAAN FLAVOUR CAKE
17. MANGO FLAVOUR CAKE
18. BLUE BERRY CAKE
19. MARBLE GLAZE
20. SUGAR SYRUP

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

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## **1. RED VALVET SPONGE**

### **Ingredients**

- All-purpose flour - 2cups
- Baking soda 1tsp
- Baking powder 1.5tsp
- Castor sugar 3/4cup
- Oil 1/2cup
- Milk 1 1/2cup
- Vinegar 1tsp
- Vanilla essence 1tsp

### **Procedure**

- Sieve all the dry ingredients together and keep in a bowl.
- Mix all the wet ingredients in one bowl and start adding dry ingredients little by little till you achieve ribbon consistency.
- Put it in a greased 7 inch round pan and bake for 25 minutes at 160°.

## **2. CHOCOLATE SPONGE**

### **Ingredients**

- All-purpose flour 2cup
- Baking soda 1tsp
- Baking powder 1.5tsp
- Castor sugar 3/4cup
- Oil 1/2 cup
- Milk 1/2cup (q s)
- Vanilla essence 1tsp
- Cocoa powder 2tbsp
- Curd 1 cup

### **Procedure**

- In a bowl add curd and castor sugar, mix well till blended.
- Add oil in a stream and mix well.
- Add vanilla essence to this.
- Mix all the dry ingredients together and keep in a separate bowl.
- To the curd mixture add the dry ingredients and milk alternatively till you achieve the desired Consistency.
- Make sure the mixture has no lumps and is smooth.
- Put it in a greased 7 inch round pan and bake for 25 minutes at 160°.

### **3. VANILA SPONGE**

#### **Ingredients**

- All purpose flour - 125gm
- Baking powder 1tsp
- Baking soda 1/2tsp
- Condensed milk 200gm
- Butter 50gm
- Water 90 grams (or little more)
- Castor sugar 1 1/2tbsp
- Vanilla essence 1tsp

#### **Procedure**

- In a bowl add in condensed milk and butter, blend well till smooth.
- Add vanilla essence and blend again.
- Add all dry ingredients in another bowl.
- Now add the remaining dry ingredients and water alternatively.
- Pour in a 7" round pan greased with oil and bake for 25 minutes at 160 degree.

**NOTE: YOU CAN MAKE ANY FLAVOUR SPONGE LIKE: - BUTTERSCOTCH, PINEAPPLE, STRAWBEERY ETC.**

### **BUTTERSCOTCH CAKE**

Sponge – Vanilla

Soaking – sugar syrup

For icing – whipped cream, butterscotch crush, chikki

### **MARBLE GLAZE**

White chocolate -30 gms

Cream -30 gms

Gel -1tbsp

Liquid whipping cream 3-4tbsp

### **FRESH FRUIT**

Sponge – Vanilla

Soaking – Sugar syrup

For icing – whipped cream, canned fruit

[Chopped apple, strawberry crush, orange crush, pineapple crush, mango  
Crush]

### **CHOCOLATE TRUFFLE CAKE**

Sponge – chocolate

Soaking – sugar syrup

For icing – Whipped cream, truffle and chocolate chips.

### **TRUFFLE:**

200 gm Dark chocolate

200 gm Amul cream

### **To make truffle:**

Heat the cream and pour it on the finely chopped dark chocolate.

### **DEATH BY CHOCOLATE CAKE (D.B.C)**

Sponge – Chocolate

Soaking – Sugar syrup

For icing- Truffle

### **OREO**

Sponge – Chocolate/vanilla

Soaking – Sugar syrup

For icing- Truffle, whipped cream, crushed oreo

### **RED VELVET**

Sponge – Red

### **For Icing:**

Icing sugar – ¼ cup

Cream cheese – ½ cup

Whipped cream – 1 cup

### **BLACK FOREST:**

Sponge –chocolate

Soaking - sugar syrup

For icing- whipped cream, strawberry crush, canned cherry.

### **STRAWBERRY FLAVOUR CAKE**

Sponge – strawberry sponge

Soaking - sugar syrup

For icing- whipped cream, strawberry filling.

### **RASMALAI CAKE**

Sponge – vanilla

Soaking- Rasmalai milk

For icing- whipped cream, Rasmalai, yellow colour, rasmalai essence, cardmom powder, pista.

### **WHITE FOREST**

Sponge – vanilla

Soaking- sugar syrup

For icing- whipped cream, white chocolate, coconut powder, canned cherry

### **PINEAPPLE CAKE**

Sponge – vanilla

Soaking- sugar syrup

For icing- whipped cream, pineapple crush and pineapple pieces.



### **CHOCO MOCHA CAKE**

Sponge – Chocolate

Soaking – Sugar syrup

For icing – mix coffee water in whipped cream.

### **PAAN FLAVOUR CAKE**

Sponge – vanilla + green colour

Soaking – Sugar syrup

For icing –whipped cream + paan crush + tutti frutti

### **MANGO FLAVOUR CAKE**

Sponge – vanilla

Soaking – Sugar syrup

For icing –whipped cream + mango crush + mango pieces.

### **BLUEBEERY CAKE**

Sponge – Vanilla

Soaking – Sugar syrup

For icing –Whipped cream + blueberry filling

### **SUGAR SYRUP**

Take 1 glass water 4 tbsp sugar

# NOTE

1. Maida 1 Cup – 6 inch Tin

After icing 1 + ½ pound - if filling is heavy than weight may be vary.

2. Price –

Vanilla – 360 per pound

Chocolate -400 per pound

Butterscotch – 350 per pound

Black Forest – 325 per pound

DBC – 450 per pound

Fresh Fruits – 400 per pound

- Still its depends on your flavour and customization.
- ( DESIGN OF YOUR CHOICE)