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CUP CAKE

1. VALENTINE SPECIAL CUP CAKE
2. CHOCO MOCHA CUP CAKE
3. FRUIT & NUT LEMON CUP CAKE
4. ORANGE BLOSSOM CUP CAKE
5. COOKIES & CREAM CUP CAKE
6. PINA COLADA CUP CAKE
7. BANANA WALNUT CUP CAKE
8. ROSE AND PISTACHIO CUP CAKIE
9. RASMALAI CUP CAKE
10. NUTELLA FILLEED CUP CAKE

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

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 $\frac{3}{4}$ 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.

Valentine special cup cake

INGREDIENTS :

*1 /2 cup milk
Water-1/4 cup
1 ½ tsp vinegar
1 ¼ cup maida
¾ cup powder sugar
1 tsp cocoa powder
1/2 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt
1/3cup oil/butter
Red food coloring
1 tsp vanilla extract*

Method;

*1mix maida, b.p., b.s, salt,cocopd
Add butter beat it, add sugar till creamy
Add vanilla and beat
Add some dry ingredient and beat, add some milk beat, add
water and beat, repeat it in 3 part
Add colour and beat it*

Add vinegar and fold by spatula

Cream cheese frosting

¼ cup cream cheese-room temperature

½ cup icing sugar

1 tsp vanilla extract

whipped cream-1cup

- 1 Mix icing sugar and cream cheese together and whisk it,.*
- 2 Add the vanilla extract and mix. slowly add whipped cream*

Choco mocha cup cake

INGREDIENTS:

All purpose flour –1½ cup (200gms)

Powder Sugar –1to1.5cup

Cocoa powder – 3 tbsp

Baking soda –1 tsp

Coffee-1 tsp

Salt-pinch

Warm Water –1 cup

Oil –½cup

Pure Vanilla Extract – 1 tsp

Vinegar– 2 tsp

Method:

1 Mix all dry ingredients (All purpose flour, cocoa powder, baking soda, sugar, salt) 2 In another bowl mix all wet ingredients (warm water, coffee, oil, vinegar, vanilla extract). 3 Add wet mixture to flour mixture. 4 And mix till it well blended together. Do not over mix

CHOCOLATE ICING

Amul cream -100 grams

Chocolate -200 grams Melt
chocolate add cream

Fruit n nut lemon cup cake

INGREDIENTS :

maida -1cup +2tbsp

b.p -1/2tsp

b.s -1/2tsp

salt -1/4tsp • oil -1/2cup

granulated sugar -3/4cup or 140gms

yogurt -1/4 cup

milk -1/2 cup

lemon juice -1 tbsp

lemon zest-1tbsp

Method:

Mix maida,b.p,b.s,salt

Whisk sugar and oil and whisk nicely

*Add yogurt,zest,juice,milk
add dry ingredients to wet*

Frosting

Butter cream+lemon juice+yellow colour

Orange Blossom cup cake

INGREDIENTS :

Maida -1cup

Baking pd -1/2tsp

Baking soda -1/4 tsp

Pd Sugar -3/4 cup

Orange juice-3/4 cup

Oil -1/2cup

Salt-pinch

Vinegar-2tsp

Milk pd -1/2cup

Orange essence

Orange colour

Orange zest-1tsp

Method

*.Mix maida, baking powder, baking soda, salt, orange zest
.Mix orange juice, oil, vinegar, sugar, milk pd, essence, colour
.Mix dry ingredients in batches .Fold batter .Bake at 180 degree*

Frosting : *Butter cream +orange colour+ orange essence*

Cookie n Cream cup cake

INGREDIENTS :

- 1 Maida -100gms + 1 tbsp
- 2 Baking powder -1tsp
- 3 Baking soda -1/4tsp
- 4 Condensed milk -130gms
- 5 Butter -50 gms
- 6 Vanilla essence -1/2tsp
- 7 Milk or water -½cup
- 8 Oreo Cookie powder -1/4cup

METHOD

1 1. Mix maida, b.p, b.soda and sieve it.
*Beat milk maid and butter by beater, add cookie powder
Add dry ingredient in small batch and beat, than add little milk
and beat, repeat 3 times, add essence*

Frosting

*Butter cream+ melted chocolate-65gms+crush cookie+
Oreo powder and oreo biscuit for garnishing.*

Hawaiian Pineapple cup cake

INGREDIENTS:

*Maida-1cup
Sugar-3/4cup
b.p-1/2tsp
b.s-1/4tsp
pinch of salt
oil -1/2cup
milk -3/4cup
vinegar -2tsp
milk pd -1/2cup
pineapple essence
yellow colour
coconut powder – 2tbsp
kaju fine chopped – 3tbsp*

Method

1 Mix all dry ingredients and sieve 2 Take milk add vinegar till it curdle, add oil ,sugar,essence,milk pd, colour 3 Now mix half of maida mixture, then again half, beat with electric beater and mix kaju and coconut powder 4 pour the batter in liner cup and bake in pre heated oven on 170 c. for 15 minutes

Frosting

*Butter cream, with pineapple essence and colour
Pineapples crush for filling, coconut powder and umbrella for garnishing.*

Butter Icing

INGREDIENTS:

Butter – 100 gm

Icing sugar -250gm

Essence -1-2 tsp

Milk -1to2tbsp as required

*Beat butter until fluffy, add essence, Icing sugar little by little
Add milk.*

Chocolate Icing:

INGREDIENTS :

- *Amul cream – 100 gm, chocolate -200 gm*

Melt chocolate and add cream.

● Banana walnut cup cake

INGREDIENTS:

*Maida -100gms
baking powder – 1tsp
Soda – ¼ tsp
sugar -¾ cup
Oil -1/3 cup
coco powder – 2 tbsp
walnut – 2 tbsp
Essence – ½ tsp
Curd – 1/2 cup
Banana mashed -33 pcs
Cinnamon powder pinch
Milk as required*

Method:

Sieve the Maida baking powder, cinnamon powder, baking soda , coco powder and keep a side

Mix oil, essence, curd, sugar and mashed banana beat very well

Add dry ingredients in to wet mixer and fold

Pour in muffins cup bake it in pre heated oven 160 c. for 15 minutes.

For icing:

Take half quantity of butter icing and half of chocolate icing.

ROSE AND PISTACHIO CUP CAKE

INGREDIENTS:

Maida -100gms + 1 tbsp

Baking powder -1tsp

Baking soda -1/4tsp

Condensed milk -130gms

Butter -50 gms

Rose essence -1/2tsp

Milk or water -½cup

Pista powder -2 tbsp

METHOD

Mix maida, b.p., b. soda and sieve it.

Beat milk maid and butter by beater, add pista powder

Add dry ingredient in small batch and beat, than add little milk and beat, repeat 3 times, add essence.

Frosting

Butter cream, pink food colour & rose essence.

Garnish with rose pattles & pista flacks.

RASMALAI CUP CAKE

INGREDIENTS:

Maida -100gms + 1 tbsp

Baking powder -1tsp

Baking soda -1/4tsp

Condensed milk -130gms

Butter -50 gms

Rasmalai essence -1/2tsp

Milk or water -½cup

METHOD

Mix maida, b.p., b. soda and sieve it.

Beat milk maid and butter by beater, add elachi powder & saffron.

Add dry ingredient in small batch and beat, than add little milk and beat, repeat 3 times, add essence.

Frosting

Butter cream, yellow colour & rasmalai essence.

NUTELLA FILLED CUP CAKE

INGREDIENTS:

125 GM MAIDA

2 TSP MILK POWDER

¼+1/8 TSP BAKING POWDER

75 ML MILK (¼+1/8 CUP)

100 GM MILK MAID

1 TSP POWDER SUGAR

4 TBSP YELLOW BUTTER AMUL

1 TBSP COCO POWDER

¼+1/8 TSP SODA BI CARB

50 GM NUTELLA

100 GM NUTELLA FOR FILLING

300 GM GANACHE FOR FROSTING

Method:

AS PER CLASS.

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