**Moist Chocolate cake**

Ingredients:

3 ½ cups ap flour

3 ¾ cup white sugar

1 ½ cup cocoa powder

3 tsp baking soda

3 tsp baking powder

1tsp iodized salt

4 eggs

1 can / 410 ml angel evap

1 cup oil

2 cups water

3 tsp vanilla

350 °F

**Brownies**

Ingredients:

2 cups brown sugar

3 eggs

1 tsp iodized salt

2 tsp vanilla

½ cup oil

2 cups 3rd class flour

½ cup cocoa powder

1tsp baking powder

Sliced almond nuts

Chocolate chips

300 °F

**Revel Bars**

Ingredients:

2 cups brown sugar

1 cup margarine

2 eggs

1 tsp iodized salt

2 tsp vanilla

3 cups (quick cooking) quaker oats

3/4 can condensed milk

3 cups 3rd class flour

2 tsp baking powder

1 tsp baking soda

Chocolate ingredients:

1 cups angel evap

1 egg yolk

½ cup white sugar

¼ cup butter

4 tablespoon cocoa powder

1 tablespoon & 1tsp corn starch

320 °F

**Macaroons**

Ingredients:

1 cup white sugar

½ cup margarine

4 eggs

1 can condensed milk

1 cup Ap flour

200 grams ram desiccated coconut

Raisins or chocolate chips

300 °F

**Apple Carrot Cake**

2 cups white sugar

3 eggs

2 tsp vanilla

1 tsp iodized salt

1 cup oil

1 ½ cup apple

1 ½ cup carrot

3 cups ap flour

2 tsp baking soda

2 tsp baking powder

Chocolate chips

Sliced almond nuts

330 °F

**Buttercream Icing**

250 grams BOS (Boss or Select)

250 grams Cake margarine (cake max)

1 cup powdered sugar

1 can cold condensed milk

2 tsp vanilla

**Ube Moist cake**

Ingredients:

3 ½ cups ap flour

3 ½ cup white sugar

¾ cup Ube Powder

3 tsp baking soda

3 tsp baking powder

1tsp iodized salt

4 eggs

1 can / 410 ml angel evap

1 cup oil

1 ½ cups water

350 °F

**Yema**

5 Egg Yolk

1 can evap (370g)

1 can condense milk (390g)

1 tbsp Cornstarch

1 tsp vanilla

**Red Velvet Cake**

2 Cups Evap

2 Tbsp Vinegar

1 Cup Butter

3 Eggs

1 ½ Cup White Sugar

1 Tsp Iodized Salt

1 Tbsp Cocoa powder

3 Cups APF

1 ½ Baking Powder

1 ½ Baking Soda

2 Tbsp Red Food Coloring

350 °F

**Pie Crust**

2 ¾ Cups of APF

4 Tbsp White Sugar

1 Tsp Salt

3 Tbsp oil

1 Cup Cold Butter (If the butter is salted already don’t add salt)

¼ Cup Water

2 Tsp vinegar

**Egg Pie Filling**

4 Egg + 1 Egg yolk

1 Can Condensed Milk

1 Can Evap

1 Tsp Vanilla

350 °F

baking time: 50 minutes

**Ensaymada**

Bread improver / sponge dough

instant yeast 2 tsp (7grams)

sugar 1 tbsp

warm milk 1 cup mix all together and let it bloom for 5 minutes.

all purpose flour 250 grams (2 cups) mix all purpose flour with the bloomed yeast mixture and let it rise for 35 minutes. until doubled in volume.

Second dough: or main dough all purpose

flour 250 grams (2 cups)

powder milk 2 tbsp

salt 1/4 tsp

sugar 137 grams(2/3 cup)

yolks 120 grams(7 large yolks)

350 °F

baking time: 15 to 18 minutes

**Vanilla Cake**

1/2 Cup MILK

1/2 Tbsp VINEGAR

1 1/4 Cup ALL PURPOSE FLOUR

1 Tbsp Corn Starch

1 Tsp BAKING POWDER

1/4 Tsp SALT

½ Cup BUTTER

½ Cup Oil

1 Cup SUGAR

2 Eggs

1 ½ Tsp VANILLA

**Torta**

1/3 cup Warm Water

1 pack active dry yeast or 2 1/4 tsp

8 Egg Yolks

½ cup White Sugar

½ cup Evaporated Milk

½ cup Condensed Milk

½ cup Vegetable Oil

1 ½ cup Cake Flour

2 tsp Baking Powder

½ tsp Salt

2 tsp Vanilla Extract

For Toppings:

Brush Milted Butter

Sprinkle w/ Sugar

Bake in 350°F