

7th haven (Bakery)

Bakery business is a traditional industry in India and also highly profitable as it comes under the food industry which never goes out of business or be replaced. Entrepreneurs can start a Bakery business with minimum capital investment, however, the investment completely depends on the brand value, scale of operation and the location of the store.

7th haven, founded in 2014, is a cake franchise with a live kitchen concept (Their USP). This brand specifically **offers cakes, 3D cakes, cupcakes, French macarons, doughnuts,** and much more. 7th haven already has **200+ outlets in 75+ cities** throughout the country. They are known for their reasonable prices, same-day delivery of customised cakes and yummy desserts. Their cafe's also have a variety of unique beverages up for grabs.

Main Office: Station Rd, Kothwali, Barmer, Rajasthan 344001

HELPLINE:

Call: 9619897353

Email: cs@7thhaven.in

Franchise Enquiries:

9am to 3pm: 9819543464

2pm to 9pm: 8879448372

Additional Numbers:

9321827336 / 9137230474

OPENING HOURS:

Store Timings: 10am to 1am

Monday to Sunday

Stores at:

DUBAI | MUMBAI | HYDERABAD | PUNE | KOLKATA | CUTTACK | HASSAN | DEORIA | VADODARA | CHENNAI |
NANDED | KADAPA | HARIDWAR | JHANSI | UDUPI | ITANAGAR | JAIPUR | HAJIPUR LAKIMPUR | BHUBANESWAR
ORISSA | CALICUT | MALDA | TIRUPPUR | TUMAKURU | FIROZABAD | | LADAKH | GUWATHI | DARBHANGA |
HOWRAH | PURNIA BIHAR | TRIPURA | TENALI | BAHARICH | GOA | GUNTUR | ROHTAK | IMPHAL |
LUDHIANA | RAICHUR | VIJAYAWADA | PATNA | BANGALORE | RAJAHMUNDRY | TIRUPATI & MORE!

Cakes:

Chocolate Cakes, **Pricing: 0.5kg - 400; 1kg - 600**

Red Velvet Cakes, **Pricing: 0.5kg - 700; 1kg - 1200**

Truffle Cakes, **Pricing: 0.5kg - 350; 1kg - 600**

Butterscotch Cakes, **Pricing: 0.5kg - 550**

Black Forest; **Pricing: 0.5kg - 350; 1kg - 600**

Fresh Fruit; **Pricing: 0.5kg - 350; 1kg - 600**

Pineapple; **Pricing: 0.5kg - 350; 1 - 450** Caramel

Cakes; **Pricing: 0.5kg - 350; 1kg - 600**

Strawberry Cakes; **Pricing: 1kg - 600**

Oreo Cakes; **Pricing: 0.5kg - 650; 1kg - 900**

Blueberry Cakes; **Pricing: 0.5kg - 450**

How are we the best? (7th haven cake in 7 minutes)

Giving the phrase fresh out of the oven a whole new meaning with their Live Kitchens, **7th haven brings to its varied customer base, cakes fine-tuned to fit their preferences and done in just 7 minutes.** 7th haven's loyal legion of fans would testify to the staggering difference in quality this innovation makes. From elaborate 3D designer cakes to macarons and mug cakes, every outlet of the country-wide dessert chain has a huge range of cakes and desserts for satiating yoursweet tooth cravings. What's more is that some of the stores are cafes which offer delicious range of beverages and food in continental and oriental cuisine.

And all their offerings come infused with the kind of fresh softness that delights all your senses in equal measure.

Reviews:

“Love their ras malai cake. Might have ordered/picked up at least half dozen of them so far. Yet to try any non bakery items.”

“It is located near Vile Parle Station. It's quite a small place. And the ambiance is quite good as compared to a small place. It is haven for chocolate lovers. They have a huge variety of menu. They also have Mug Cakes. You can also customize a cake. The prices are pocket friendly. They have some great chocolate options. Chocolate lovers do visit this place. I tried their Cookies and Cream Mug cake, Dark Chocolate well cake, Oreo Cheese Cake, and Dutch Chocolate.”

Detailing on some of our best breads: -

Chocolate Cake:

Chocolate cake is made with chocolate. It can also include other ingredients. These include fudge, vanilla creme, and other sweeteners. The history of chocolate cake goes back to the 17th century, when cocoa powder from the Americas were added to traditional cake recipes. In 1828, Coenraad van Houten of the Netherlands developed a mechanical extraction method for extracting the fat from cacao liquor resulting in cacao butter and the partly defatted cacao, a compacted mass of solids that could be sold as it was "rock cacao" or ground into powder. The processes transformed chocolate from an exclusive luxury to an inexpensive daily snack. A process for making silkier and smoother chocolate called conching was developed in 1879 by Rodolphe Lindt and made it easier to bake with chocolate, as it amalgamates smoothly and completely with cake batters. Until 1890 to 1900, chocolate recipes were mostly for chocolate drinks, and

its presence in cakes was only in fillings and glazes. In 1886, American cooks began adding chocolate to the cake batter, to make the first chocolate cakes in the US.

Sponge Cake:

Sponge cakes (or foam cakes) are made from whipped eggs, sugar, and flour. Traditional sponge cakes are leavened only with eggs. They rely primarily on trapped air in a protein matrix (generally of beaten eggs) to provide leavening, sometimes with a bit of baking powder or other chemical leaven added. Egg-leavened sponge cakes are thought to be the oldest cakes made without yeast.

Angel food cake is a white cake that uses only the whites of the eggs and is traditionally baked in a tube pan. The French G noise is a sponge cake that includes clarified butter. Highly decorated sponge cakes with lavish toppings are sometimes called gateau, the French word for cake. Chiffon cakes are sponge cakes with vegetable oil, which adds moistness.

Flourless cake:

Baked flourless cakes include baked cheesecakes and flourless chocolate cakes. Cheesecakes, despite their name, are not cakes at all. Cheesecakes are custard pies, with a filling made mostly of some form of cheese (often cream cheese, mascarpone, ricotta, or the like), and have very little flour added, although a flour-based or graham cracker crust may be used. Cheesecakes are also very old, with evidence of honey-sweetened cakes dating back to ancient Greece.

Special-purpose cakes

Cakes may be classified according to the occasion for which they are intended. For example, wedding cakes, birthday cakes, cakes for first communion, Christmas cakes, Halloween cakes, and Passover plava (a type of sponge cake sometimes made with matzo meal) are all identified primarily according to the celebration they are intended to accompany. The cutting of a wedding cake constitutes a social ceremony in some cultures.

Particular types of cake may be associated with particular festivals, such as stollen or chocolate log (at Christmas), babka and simnel cake (at Easter), or mooncake. There has been a long tradition of decorating an iced cake at Christmas time; other cakes associated with Christmas include chocolate log and mince pies.

A Lancashire Courting Cake is a two-layer cake filled and topped with strawberries or raspberries and whipped cream.

Cake Decorating:

A finished cake is often enhanced by covering it with icing, or frosting, and toppings such as sprinkles, which are also known as "jimmies" in certain parts of the United States and "hundreds and thousands" in the United Kingdom. The frosting is usually made from powdered (icing) sugar, sometimes a fat of some sort, milk or cream, and often flavorings such as a vanilla extract or cocoa powder. Some decorators use a rolled fondant icing. Commercial bakeries tend to use lard for the fat, and often whip the lard to introduce air bubbles. This makes the icing light and spreadable. Home bakers either use lard, butter, margarine, or some combination thereof. Sprinkles are small firm pieces of sugar and oils that are colored with food coloring. In the late 20th century, new cake decorating products became available to the public. These include several specialized sprinkles and even methods to print pictures and transfer the image onto a cake. Special tools are needed for more complex cake decorating, such as piping bags and various piping tips, syringes and embossing mats. To use a piping bag or syringe, a piping tip is attached to the bag or syringe using a coupler. The bag or syringe is partially filled with icing which is sometimes colored. Using different piping tips and various techniques, a cake decorator can make many different designs. Basic decorating tips include open star, closed star, basketweave, round, drop flower, leaf, multi, petal, and specialty tips. An embossing mat is used to create embossed effects. A cake turntable that cakes are spun upon may be used in cake decoration.

Royal icing, marzipan (or a less sweet version, known as almond paste), fondant icing (also known as sugar paste), and buttercream are used as covering icings and to create decorations.

Floral sugarcraft or wired sugar flowers are an important part of cake decoration. Cakes for special occasions, such as wedding cakes, are traditionally rich fruit cakes or occasionally Madeira cakes, that are covered with marzipan and iced using royal icing or sugar-paste. They are finished with piped borders (made with royal icing) and adorned with a piped message, wired sugar flowers, hand-formed fondant flowers, marzipan fruit, piped flowers, or crystallized fruits or flowers such as grapes or violets.

Cakery:

A cakery or cake shop is a retail business specializing in producing and/or selling cakes; they may also sell cupcakes, muffins, sponges, as well as other baked goods that fall under the title of a cake. Cake shops may also sell equipment and supplies for home cake baking, especially for cake decorating, but not all do this. Another common but not universal sideline is special orders such as wedding cakes and elaborate birthday cakes.

Products are baked on site in the same manner to that of a bakery but does not make or sell other associated items. The term "cakery" may sometimes be used to get around the fact that "bakery" or "bakeries" have been taken as a name for many long established businesses and new entrants want to stand out. Commonly a cakery does not sell anything that is not classed by definition as a cake:-

"A sweet baked food made of flour, liquid, eggs, and other ingredients, such as raising agents and flavorings."

"A flat rounded mass of dough or batter, such as a pancake that is baked or fried."