

COOKING | BAKERY

87469-11150

Dry Cakes

- Marble Cake
- Rich Chocolate Cake
- Banana and Walnut Cake
- Pineapple Upside-down Cake
- Chocolate Muffins
- Fruit and Nut Cake
- Date and Walnut Cake
 (all the knowledge about proper measurement and material used will be given in the class)

Cake Decoration

- Black Forest Cake
- Doll Cake
- Photo Cake
- Fresh Fruit Cake
- Truffle Cake
 (how to make sponge bases of two types, different ways of baking the cake base, how to make different designs with nozzles, and all the information about the designs and icing techniques will be provided)

Advance Cakes

- Red Velvet Cake
- Swiss Roll
- Rasmalai Cake
- Ferrero Rocher Cake
- Paan Cake
- Cheese Cake

Mirror Glaze Cake

Cakes and Cupcakes

- Vanilla Cupcake
- Cappuccino Cupcake
- Choco Lava Cake
- Moist Orange and Carrot Cupcake
- Apple and Cinnamon Cupcake

Cupcake Frosting

- Butter Cream Frosting
- Mocha Butter Frosting
- Glaze Icing
- Cream Cheese Frosting
- Ganache Frosting

Fondant

- How to make Fondant
- Frills
- Flowers
- Borders
- Rows
- Bows, etc.
- A full fondant cakes

Puff Pastries

- Mushroom Patty
- Paneer Patty
- Aloo Patty
- Cheese Straws
- Ajwain Twisties
- Puff Pastry Pizza
- Cream Horns
- Palmier
- Turnover
- Vol- Auvents
- Wind mill

DONUTS

- Cinnamon Topping
- Glaze Topping
- Royal Choco Icing
- Glazed icing
- Choco Truffle Icing
- Mango Tango
- Rainbow
- 469-11150 Cookies and Cream
- Death by Choco
- Caramel Squares

Cookies

- Vanilla
- Chocolate

- Cheese Chilli Crackers
- Kaju Badam Biscuit
- Coconut Cookies
- Nan Khatai
- Atta Biscuit
- Ajwain Jeera

Breads

- Basic White Bread
- Garlic Bread
- Whole White Bread
- Thin Crust Pizza
- Whole Wheat Bread
- Pav Buns
- Burger Buns
- Stromboli Calzone

Quiche, Tarts and Pie

- Cheesy Corn Herbed Quiche in Arrabita Sauce
- Spinach Quiche
- Mushroom Quiche in Alfredo Sauce
- Chocolate Nutella Tart
- Chocolate Orange Tart
- Ganache Tart
- Fresh Fruit Tart
- Strawberry Cheese Cake
- Lemon Tart
- Apple Pie