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Pastry and Bakery



TOPIC 4:

CAKE



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LEARNING OUTCOMES

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01 Describe types of cakes

02 Explain cake mixing and baking

03 Identify cake faults and causes



LEARNING OUTLINES

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Brief introduction on high fat cakes, low fat or egg foam cakes and combination creaming or sponge cakes



Steps in cake making involves mixing, scaling, panning and baking, cooling, storing



Cake faults involve the quality of cake in term of its volume and shape, crust, texture and poor flavour. Those faults are caused by factors related to ingredients and procedures



TYPES OF CAKE

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1. High fat cakes and low fat or egg foam cakes are examples cakes. These cakes have different types of ratio of ingredients and use different mixing methods

2. High fat cakes has higher content of fat. Low fat or egg foam cakes has little or no fats and depend on air trapped in beaten eggs to leaven the cakes

3. High fat and low fat cakes require different mixing methods

4. High fat or also known as shortened cakes are mixed using either creaming, two stage and one stage

5. Low fat or foam type cakes are mixed using sponge, angel food or chiffon methods



CAKE MIXING

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What Happens During Mixing?

1 During mixing, we want to make sure that :

- *All ingredients are combined into a smooth, uniform batter*
- *Air cells are formed and incorporated in the batter*
- *Proper texture is developed in the finished product*

2 Curdling may be happens due to:

- *Using the wrong type of fat*
- *Having the ingredients too cold. Emulsions are best formed at 70°F (21°C)*
- *Mixing the first stage of the procedure too quickly.*
- *Adding the liquids too quickly*
- *Adding too much liquid*



FAT + WATER = EMULSION

CREAMING METHOD

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ONE STAGE METHOD

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SPONGE METHOD

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CHIFFON METHOD

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PANNING

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SCALING

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BAKING, COOLING, TEST FOR DONENESS

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BAKING AND COOLING

- *Preheat ovens.*
- *Make sure ovens and shelves are level.*
- *Do not let pans touch each other.*
- *Bake at correct temperature.*
- *Too hot oven causes a humped center and dark crust.*
- *Too slow oven causes poor volume and texture.*
- *If steam is available in the oven, use it for creamed and two-stage batters.*
- *Do not open the oven until they have finished rising and are partially browned.*



CAKE FAULTS AND CAUSES - VOLUME AND SHAPE

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One common mistake in cake making is mistake regarding volume and shape.

CAKE FAULTS AND CAUSES - CRUST

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WHAT MAKES CAKE BURST OR CRACKED?

01 Too much flour is used

02 Use of strong flour is used i.e. high protein flour

03 Improper mixing of the batter

04 Temperature oven is too hot



CAKE FAULTS AND CAUSES - TEXTURE

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INFOGRAPHIC

1. When too little leavening agent is used in making cake, you will get cake with dense or heavy texture.
2. Too much usage of leavening may contribute to irregular, coarse and crumbly cake texture.
3. Improper mixing may also lead to cake texture becomes coarse, irregular, crumbly and tough.
4. It is also important to use correct amount of sugar. Too much sugar may also leads to dense or crumbly cake. On the other hand, too little sugar may produce a tough cake.
5. Eggs which function as emulsifying agent is used too little may produce coarse and irregular cake.
6. Using too much shortening may produced dense, heavy and crumbly cake.



CAKE FAULTS AND CAUSES - FLAVOUR

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IN ORDER TO GET THE RIGHT CAKE FLAVOUR, MAKE SURE TO:

A. Use the right recipe. Make sure the formula is balanced.

B. Use the right ingredients at the best quality.

C. Keep cake properly. Wrap it and store in the chiller or if you are going to use it later. You may freeze it. Keep cake out of food with strong odour.



CONCLUSION

- Cakes can be categorized into high fat and low fat or egg foam cakes.
- High fat cake batter is made of either creaming, two-stage or one-stage methods.
- Low fat cake batter may be mixed using sponge, angel food or chiffon method.
- Other steps in making cakes are panning, scaling, baking and cooling of cakes.
- Cake faults : volume and shape, crust, texture and poor flavour.
- Causes : fail to use correct and quality ingredients , balanced formula, inaccurate measurement and improper procedures



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Thank You



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