

5/1/24

**YUMMY**


**COLD CAKE RECIPE - AKASH.S**



# Assumptions Made

The cake should be serving equally to 9 people so I made the cake which can be cut equally for 12 people, so that people can take extras.

I need to make it 9\*2 inch pan and bake it in 2 batches and preheat in the temperature and time given in the original recipe.




For the cooling time we refer to the original recipe.

If we want to adapt to the recipe we need to multiply the ingredients by 3.

For the first batch divide into 6 pieces and do the same to the other batch.




# The magic ingredients

- 3-4 eggs
  - 2  $\frac{1}{4}$  tsp of baking powder
  - 5-6 tsp of vanilla
  - 1  $\frac{1}{2}$  tsp of milk
  - 3-4 tsp of sugar
  - $\frac{3}{4}$  tsp of cocoa powder
  - 1  $\frac{1}{2}$  cup of hot water
  - $\frac{3}{4}$  tsp of flour
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# Process

- Pre heat the pan at 175 degrees at the oven for 15 to 20 mins.
  - Mix all the ingredients in the mixing bowl
  - Add the vanilla ,eggs and milk in the middle and whisk them .
  - Pour hot water and whisk when ready
  - Cool the cake in the wire rack for 30 mins and refrigate for 1 hr
  - Repeat this for another batch
  - Cut into 6 parts each
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# ENJOY THE CAKE U BAKED!!

- Yummy!!
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