

# Cold cake recipe

FOR 12 PEOPLE





# USER MANUAL

Start from

i. For chefs slide number is 3

ii. For mathematicians slide number is 8

❖ *Feel free to be both*



WELCOME

Chefs

# RECIPE'S INGREDIENTS

1. 2 cups and 1/4 cup of flour
2. 3/4 cup of cocoa power
3. 7.5 grams of salt
4. 11.25 grams of baking powder
5. 11.25 grams of baking powder
6. 3 cups of sugar
7. 3 eggs
8. 225 ml of milk
9. 30 ml of vanilla essence
10. 225 ml of boiling water

Note :

- ❖ One cup is equivalent to 150 ml
- ❖ One tsp or teaspoon is equivalent to 5 grams (approx. )
- ❖ These are Indian values

# PREPARATION

1. Grease 8-inch cake pan and preheat them oven at 175°C for 15 mins.
2. Sieve together flour, cocoa, salt, baking powder, baking salt to a mixing bowl and add sugar.
3. Make a well in the center of the bowl and add egg, vanilla essence, and milk. Whisk ingredients well without lumps.
4. Pour boiling hot water and whisk thoroughly. The batter is runny at this stage.
5. Pour this batter to cake pan and bake at 190°C for 30 to 35 minutes .
6. Cool the cake in a wire rack for 45 minutes. Refrigerate the cake for an hour before serving.
7. Repeat this process again

# SERVING (FOR 9 PEOPLE)

- Cut the 2 cakes into 6 pieces each
- Give each person one piece
- Give the extra pieces to those who like it or cut the extra three pieces into 3 equal parts and share the 9 pieces to nine persons and

Enjoy

# IMPORTANT NOTES

- ❖ use tooth pick to check if the cake is baked.
- ❖ Take care that the cake is not refrigerated for more or it may harden.
- ❖ It is advisable to use two microwave oven as one cake may be hard while the other will be soft.



WELCOME

Mathematicians



# OLD RECIPE FOR 4 PEOPLE

## Ingredients needed

1.  $\frac{3}{4}$  cup of flour
2.  $\frac{1}{4}$  cup of cocoa powder
3.  $\frac{1}{2}$  tsp of salt
4.  $\frac{3}{4}$  tsp of baking powder
5.  $\frac{3}{4}$  tsp of baking soda
6. 1 cup sugar
7. 1 egg
8.  $\frac{1}{2}$  cup milk
9. 2 tsp of vanilla essence
10.  $\frac{1}{2}$  cup boiling water

## Recipe Preparation

1. Grease 6-inch cake pan and preheat the oven at  $175^{\circ}\text{C}$  for 15 mins.
2. Sieve together flour, cocoa, salt, baking powder, baking salt to a mixing bowl and add sugar.
3. Make a well in the centre of the bowl and add egg, vanilla essence, and milk. Whisk ingredients well without lumps.
4. Pour boiling hot water and whisk thoroughly. The batter is runny at this stage.
5. Pour this batter to cake pan and bake at  $175^{\circ}\text{C}$  for 28 to 30 mins.
6. Cool the cake in a wire rack for 30 minutes. Refrigerate the cake for an hour before serving.

# ASSUMPTIONS

- The preheating temperature and time are same as the old recipe (For 4 people)
- The cake baking temperature would be increased by 10 degrees Celsius {190°C}
- The cake baking time would be changed to 30 - 35 minutes {from 28 - 30 minutes }
- The cake cooling time would be increased by 15 minutes (45 minutes )

# CALCULATIONS

- I multiplied the ingredients by 3 and made a recipe for 12 people
- 6 inch pan holds 4 cups which is for 4 people so, 1 cup = 1 person
- 8 inch pan holds 6 cups so, 2 pans will hold 12 cup {12 persons }
- I converted tablespoon to grams by multiplying by 5



THANK YOU

Enjoy