



April
2019



M's Cake



At Welcome Bake

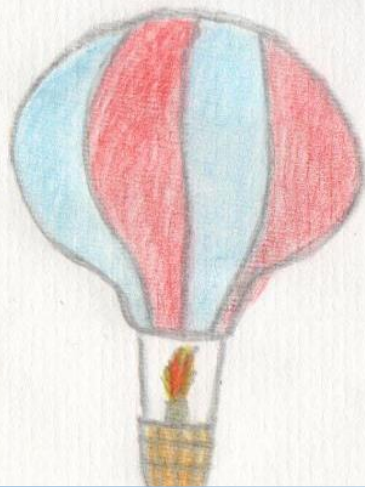


WELCOME
BAKE



Let's Make a Cake

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Welcome Bake 來約會吧!
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Recipe

Step 1 材料1—蛋黃糊

We used a balance to measure quantities for precision (to the single digit).

- 3 eggs with the egg yolk and egg white separated, 2 g salt mixed in with the yolk in a steel bowl 鋼盆
- 41 g milk, 22 g room temperature cream mixed in a clay bowl 瓷碗.
- 50 g flour measured in a colored bowl 彩色小碗.
- The contents of the clay and colored bowl were poured into the steel bowl.
- This batter was then mixed in a KitchenAid 打蛋器 mixer to a creamy consistency.

[One for L, one for M and one for C. KitchenAid speed settings at 4, 6, 6 --- left, middle, right]



Recipe

Step 2 材料2—蛋白霜

- 3 egg whites in a mixing steel bowl 攪拌盆 (選大顆,混入蛋黃會影響打發)
- 55 g sugar in a colored bowl 彩色小碗
- Utilizing a plastic spatula 耐熱利刀, cream from step 1 mixed by hand with step 2 contents until "oil" that is visible is uniformly distributed in the batter.
- Then pound cake batter poured into a 6 inch round mold and baked at 170 - 175 degrees Celsius for 25 minutes.



Recipe

Step 3 材料3—鮮奶油

- 180 g cream
- 13 g sugar 砂糖 mixed in steel bowl and whipped (by hand or with KitchenAid mixer 球形攪拌頭) to prepare frosting. Colorant used to achieve a light blue color was 5 g Butterfly pea flower powder 蝶豆花粉



What Did We Need (For One Cake)?

Oven 烤箱 at 175 degrees Celsius

Chiffon (pound cake) baked for 25 minutes 時間.

Not including decoration raw materials



	Step 1	Step 2	Step 3
Balance to single digit accuracy	Used for weight measurements		
Aprons	1 Adult sized and 1 Child sized		
Milk 鮮奶	41 grams		
Cream 鮮奶油			180 grams
Eggs 蛋	3 round egg yolks 蛋黃	3 round egg whites 蛋白	
Salt 鹽	2 grams		
Butter 常溫奶油	22 grams		
Flour 低筋麵粉	50 grams		
Sugar 砂糖		55 grams	13 grams
Smiling faces, all around		Key ingredient!	

Assembling the Cake



Frosting and decorations



Inspecting the Oven Baked Chiffon Cake

Which cake is puffier and why?

Cleaning Up





A Blue Cake

M & Phil