





# CAKE MAKING METHODS

# 5 METHODS OF CAKE MAKING

▶ Rubbing in

▶ Whisking

▶ Melting

▶ All in one

▶ Creaming

# RUBBING IN



- ▶ Is the process of rubbing fat into flour with your finger tips.
- ▶ Always use cold butter. Once the cold butter and liquid (e.g. milk) hits the oven, the water in the butter and cold liquid begins evaporating. This creates moisture, and also helps the dough to rise, creating a tender and light crumb.
- ▶ **Aerate the mixture**  
Try keep your finger tips above the mixture when rubbing the butter in to create more air.

# MELTING METHOD



- FAT AND SUGAR INGREDIENTS ARE MELTED.
- TEXTURE IS HEAVIER.
- A MOIST AND STICKY TEXTURE AND A RICH DARK COLOUR - THIS IS BECAUSE THEY CONTAIN A HIGH PROPORTION OF SUGARY INGREDIENTS INCLUDING LIQUID SWEETENERS.

# CREAMING



- ▶ Also known as “The Conventional Method”
- ▶ The purpose of this method is to create an emulsion with the butter and sugar and to slowly work in the rest of the liquid ingredients in a way that will keep the emulsion stable so that the cake will have an even final crumb.

# WHISKING



- ALSO KNOWN AS WHIPPING METHOD IN CAKES.
- EGGS AND SUGAR ARE WHIPPED TOGETHER TO TRAP AIR.
- THERE ARE TWO METHODS –
- 1) WARM METHOD- EGGS AND SUGAR ARE COOKED ON DOUBLE BOILER TILL SUGAR DISSOLVES THEN DRY INGREDIENTS ARE ADDED.
- COLD METHOD- EGGS AND SUGAR ARE DIRECTLY BEATEN TOGETHER.

# ALL IN ONE



- ▶ ALL INGREDIENTS ARE PUT TOGETHER DIRECTLY UNTIL SMOOTH BATTER IS FORMED.



