



*Susanne Ng* (front) holds a PhD in Biomedical Engineering and worked in biomedical research before she chose to stay home to spend time with her three children. Through friends, she picked up an interest in making chiffon cakes. The idea of applying patterns to chiffon cakes came to her one day when she was bored, and there was no stopping her from then on. Susanne now specialises in making patterned, decorated chiffon cakes and has a large following on the blog LovingCreations4U which she shares with Phay Shing.

Susanne has been featured in newspapers and magazines, both print and online, all over the world. Learn more about Susanne and her creations on her blog and social media channels.

Blog | [lovingcreations4u](http://lovingcreations4u.com)  
Instagram | [susanne.decochiffon](https://www.instagram.com/susanne.decochiffon)  
Facebook | [Susanne.Ng](https://www.facebook.com/Susanne.Ng)

*Tan Phay Shing* (back) holds a postgraduate degree in Mechanical Engineering and worked in engineering research before she chose to stay at home to spend time with her children. Her baking journey started with making cute steamed buns and she fell in love with patterned chiffon cakes when she first saw Susanne's amazing creations. In addition to making chiffon cakes, Phay Shing also specialises in making cute macarons and cookies.

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[www.marshallcavendish.com/genref](http://www.marshallcavendish.com/genref)

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CREATIVE BAKING

## Chiffon Cakes

Hailed as the “cake discovery of the century” back in the 1940s when it was first introduced to home bakers in the US, the chiffon cake remains a firm favourite the world over today. It’s no wonder, as chiffon cakes are light, fluffy and moist — everything that is desirable of a cake — and low in sugar and butter-free too!

While chiffon cakes are typically baked round and tall using tube pans, creative bakers Susanne Ng and Tan Phay Shing found that they could break the mould (!) and inject a dose of fun and lots of creativity into making chiffon cakes. From patterned cakes, tiered cakes and cakes with hidden designs, to shaped cakes, cake pops and cupcakes, all decorated without the need for cream or fondant, you’ll be amazed at what you can create with chiffon cakes. And the results taste as good as they look! Get baking with *Creative Baking: Chiffon Cakes* today!

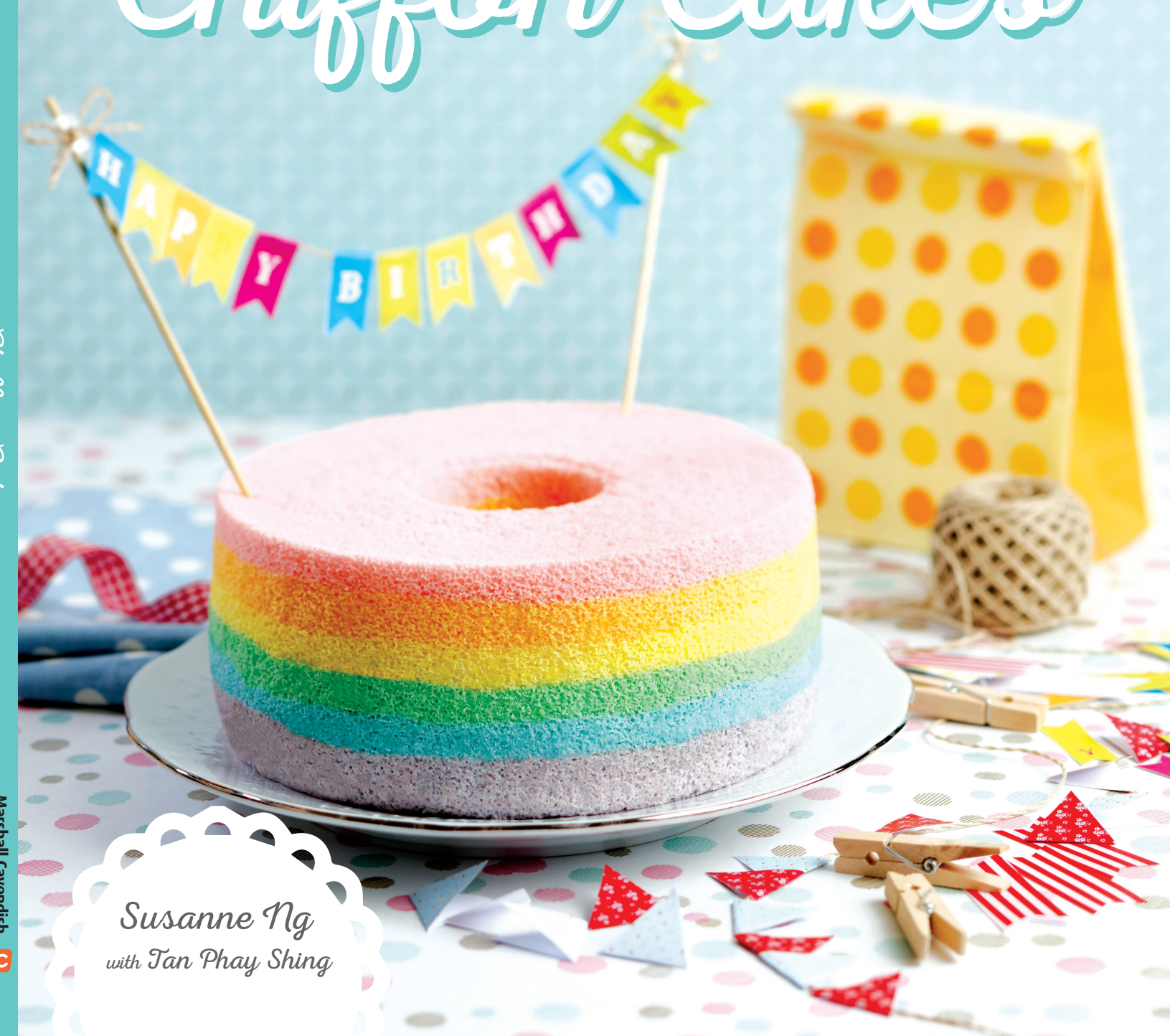
Susanne Ng with Tan Phay Shing

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*Chiffon Cakes*

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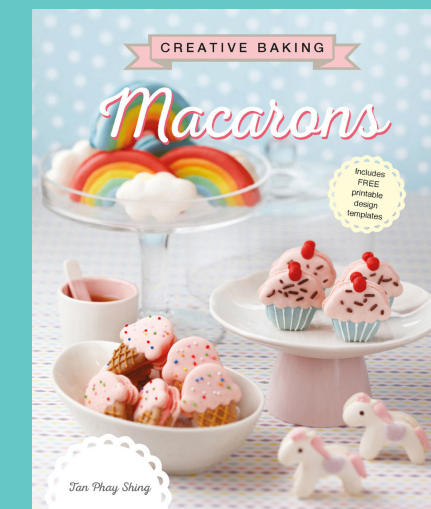
CREATIVE BAKING

## Chiffon Cakes



*Susanne Ng*  
with Tan Phay Shing

Find more creative baking ideas in



- Fully illustrated step-by-step instructions for all recipes
- Perfect for any occasion, from celebrations to special treats for all the family
- Makes excellent food gifts and party favours



For Review Only  
CREATIVE BAKING

# Chiffon Cakes

*Susanne Ng*  
*with Tan Phay Shing*





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## Dedication

To my husband Guangyou,  
our children Caleb, Christine and  
Charissa, and my mum and dad

*Susanne*

To my husband Jianlong,  
our children Mun Yew and Mun Zhong,  
and my mum and dad

*Phay Shing*

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A close-up of a rainbow cake pop, which is a semi-circular cake decorated with layers of red, orange, yellow, green, and purple frosting. It is topped with two small white flower-shaped decorations. The cake pop is resting on a white lace doily. In the background, another similar cake pop is visible, slightly out of focus.

# For Review Only

## *Introduction*

Soft, fluffy, moist, low in sugar and yet flavourful and tasty, chiffon cakes are delicious and healthy treats suitable for people of all ages — and you simply cannot stop eating at one slice!

Chiffon cakes are typically baked in tube pans and look rather standard, but did you know that you can bake chiffon cakes in all sorts of cute and exciting shapes, with all kinds of patterns and in varying sizes as well?

In this book, you will learn how to make cute and creative chiffon cake pops and chiffon cupcakes, from chicks and horses, to watermelons, strawberries and sunflowers, just to name a few! You will also learn how to decorate chiffon cupcakes using healthy chiffon cake instead of sugar-laden fondant.

Within these pages, you will also discover how to make chiffon cakes pretty enough to stand alone as the centrepiece at a party and be the centre of attraction at any gathering! We also show you how to turn chiffon cakes into piñata cakes and hide a surprise in the cake!

We hope you will enjoy recreating these recipes for your loved ones and friends as much as we enjoyed creating them for you.

*Susanne & Phay Shing*



For Review Only

*Little Bites  
of Fun!*





# For Review Only

## Pumpkin Jack O'Lantern Cupcakes

Makes eight 7-cm cupcakes



### *Egg yolk batter*

2 egg yolks  
10 g castor sugar  
27 g vegetable/corn oil  
1 tsp water  
40 g pumpkin purée (made by steaming, then mashing pumpkin through a sieve)  
1/4 tsp vanilla extract  
40 g cake flour, sifted  
1/8 tsp ground cinnamon, sifted  
1/4 tsp baking powder, sifted  
A pinch of salt  
1/2 tsp charcoal powder, sifted  
Orange gel food colouring

### *Meringue*

3 egg whites  
1/5 tsp cream of tartar  
30 g castor sugar

### *Finishing*

Cinnamon sticks or chocolate twirls or shavings, cut into short lengths  
Marshmallow cream (page 24)

1. Preheat oven to 160°C. Prepare 8 metal jelly moulds, each about 7 cm in diameter. Line a 15-cm square baking pan with baking paper.
2. Prepare egg yolk batter (page 20). Spoon 3 tsp batter into a small bowl and add 1/2 tsp charcoal powder. Mix well. Add a few drops orange colouring to remaining batter.
3. Prepare meringue (page 20). Fold 6 Tbsp meringue into black batter one-third at a time. Pour black batter into baking pan and tap pan on counter top to release any air bubbles. Fold remaining meringue into orange batter one-third at a time. Spoon orange batter into metal jelly moulds until they are three-quarters full.
4. Bake black sheet cake at 160°C for 9–10 minutes, then invert cake onto a sheet of baking paper and let cool.
5. Bake orange cupcakes at 160°C for 10 minutes, then 140°C for 15–20 minutes, or until a skewer inserted into centre of cakes comes out clean. Place cupcakes on a wire rack to cool completely before unmoulding.
6. Place a cupcake in your palm and with the other hand, press to tuck in base of cupcakes so cakes appear more spherical.
7. Peel baking paper from black sheet cake and place on a cutting mat. Use a nori sheet cutter or cookie cutter to cut out eyes and mouths from sheet cake. Create any expression you want. Assemble features using marshmallow cream.
8. Insert a cinnamon stick, chocolate twirl or shavings at the top of each cupcake for the stem.



For Review Only  
*Let's Celebrate!*





# For Review Only

## Rainbow Layer Cake

Makes one 18-cm cake



### *Egg yolk batter*

5 egg yolks  
33 g castor sugar  
65 g vegetable/corn oil  
70 g water  
1½ tsp vanilla extract  
100 g cake flour, sifted  
A pinch of salt  
Pink, orange, yellow, green, blue  
and purple gel food colouring

### *Meringue*

7 egg whites  
¼ tsp cream of tartar  
75 g castor sugar

1. Preheat oven to 160°C. Prepare an 18-cm round chiffon tube pan.
2. Prepare egg yolk batter (page 20). Spoon batter equally into 6 small bowls (approximately 10 tsp batter per bowl). Add a different food colouring to each bowl and mix well.
3. Prepare meringue (page 20). Divide meringue into 6 equal portions and add a portion to each coloured batter. Gently fold meringue into each egg yolk batter one-third at a time.
4. Spoon pink batter into chiffon pan. Gently level batter. Repeat with orange, yellow, green, blue and purple batters, taking care not to disturb previous layer. Gently tap pan on counter top to release any air bubbles.
5. Bake at 160°C for 15 minutes, then 140°C for 31 minutes, or until a skewer inserted into the centre of cake comes out clean.
6. Invert pan on a wire rack to cool completely before unmoulding.





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*It's All  
in the Cake!*

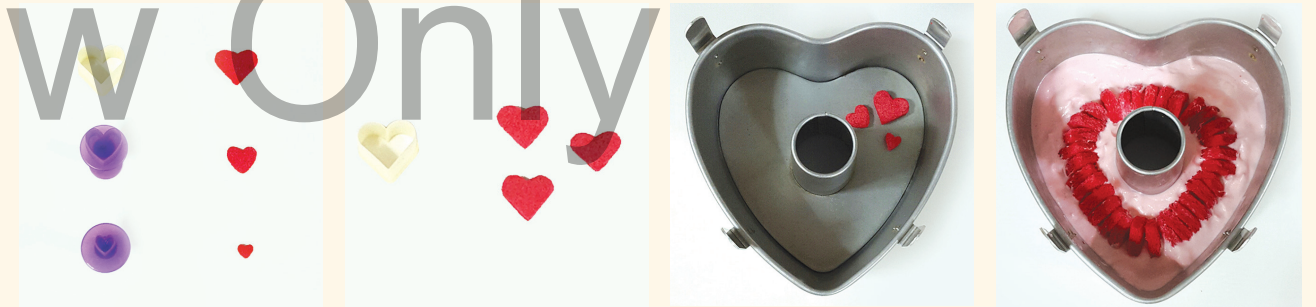




# Hidden Surprise Strawberry Cake

Makes one 17-cm heart-shaped cake

# For Review Only



## Vanilla sheet cake

### Egg yolk batter

2 egg yolks  
13 g castor sugar  
23 g vegetable/corn oil  
30 g water  
40 g cake flour, sifted  
A pinch of salt  
1 tsp strawberry paste

### Meringue

3 egg whites  
1/5 tsp cream of tartar  
30 g castor sugar

## Strawberry chiffon

### Egg yolk batter

3 egg yolks  
20 g castor sugar  
35 g vegetable/corn oil  
45 g strawberry purée  
60 g cake flour, sifted  
1 tsp strawberry paste

### Meringue

4 egg whites  
1/4 tsp cream of tartar  
45 g castor sugar

1. Preheat oven to 160°C. Line a 25-cm square baking pan with baking paper.
2. Prepare egg yolk batter (page 20) for vanilla sheet cake. Add strawberry paste and mix well.
3. Prepare meringue (page 20) for vanilla sheet cake. Gently fold meringue into egg yolk batter one-third at a time.
4. Pour batter into prepared pan. Gently tap pan on counter top to release any air bubbles. Bake at 160°C for 14 minutes.
5. Invert sheet cake onto a sheet of baking sheet and let cool.
6. Peel baking paper from sheet cake and place on a cutting mat. Use a small heart cutter to cut a small heart, a medium heart cutter to cut a medium heart and a large heart cutter to cut out a large heart. Repeat to use the large heart cutter to cut out as many hearts as you can from rest of sheet cake.
7. Preheat oven to 160°C. Prepare a 17-cm heart-shape chiffon tube pan.
8. Prepare egg yolk batter (page 20) and meringue (page 20) for strawberry chiffon. Gently fold meringue into egg yolk batter one-third at a time.
9. Arrange small, medium and a large heart on the top left corner of pan. Gently spoon a layer of batter over to cover hearts, until layer is about 2-cm thick.
10. Arrange remaining hearts, pointed side up, in a ring in pan. Line them up closely. Pour remaining batter over to cover ring of hearts.
11. Bake at 160°C for 15 minutes, then 140°C for 30 minutes, or until a skewer inserted into the centre of cake comes out clean.
12. Invert pan on a wire rack to cool completely before unmoulding.

