



Susanne Ng 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 she has been featured in newspapers and magazines, both print and online, all over the world.

She has written two other bestselling cookbooks, *Creative Baking: Chiffon Cakes* and *Creative Baking: Deco Chiffon Cake Basics*. Learn more about Susanne and her creations on her blog and social media channels.

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Facebook | [Susanne.Ng](https://www.facebook.com/Susanne.Ng)



CREATIVE BAKING

Deco Chiffon Cakes

Following the success of her first book, *Creative Baking: Chiffon Cakes*, creative baker Susanne Ng shares even more exciting recipes in *Creative Baking: Deco Chiffon Cakes*. Using a light and moist chiffon cake as a base, Susanne shows how you can turn out lovely and creative cake designs that children and adults alike will love. Complete with a comprehensive section of basic recipes and baking techniques, a detailed troubleshooting guide, fully illustrated step-by-step recipes and a range of exciting new flavours, this book ensures that these amazing chiffon cakes are well within the reach of any home baker.



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Susanne Ng

CREATIVE BAKING
Deco Chiffon Cakes

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Susanne Ng

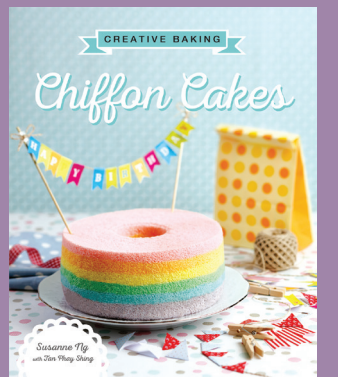
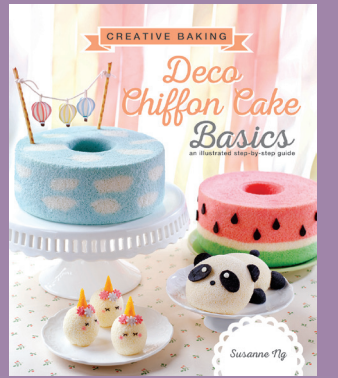
CREATIVE BAKING

Deco Chiffon Cakes

Includes
new 3D cake
patterns and
an expanded
Troubleshooting
Guide



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

Deco Chiffon Cakes

Susanne Ng



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Dedication

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





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Introduction

I started baking chiffon cakes more than three years ago, and it amazes me what can be achieved with some creativity. Chiffon cakes can take on all sorts of fun and exciting shapes, and be patterned and decorated to rival even fondant and cream cakes in terms of look and design, without compromising on taste or texture.

In my first book, *Creative Baking: Chiffon Cakes*, I shared a collection of cute chiffon cake pops and cupcakes, patterned and decorated piñata chiffon cakes and rainbow and hidden surprise chiffon cakes. As a first-time cookbook author, I didn't know what to expect, but the support I received was overwhelming! All who picked up the book and tried the recipes loved the ideas, the colours and designs, and most importantly, the taste and texture of the cakes they created in their own kitchens. And they wanted to try more recipes, hence this book you now hold in your hands.

In this second book, I share even more creative ideas with 3D pattern cakes and a host of new shapes. There is also a special collection of festive cakes suitable for Christmas, Chinese New Year and even Halloween. With feedback received from friends and other home bakers, I have also expanded the Chiffon Cake 101 section and Troubleshooting Guide to guide you as you embark on your creative baking journey.

Thank you for your continued support and encouragement. May you bring smiles to the faces of your loved ones with this collection of chiffon cake creations. Have fun baking!

Susanne

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*All Creatures
Great & Small*



Yoghurt Sheep Chiffon Pops

Makes 14 cake pops



Egg yolk batter

1 egg yolk
13 g castor sugar
26 g vegetable/corn oil
33 g plain yoghurt drink
 $\frac{3}{4}$ tsp vanilla extract
40 g cake flour, sifted
 $\frac{1}{3}$ tsp charcoal powder, sifted

Meringue

3 egg whites
 $\frac{1}{4}$ tsp cream of tartar
30 g castor sugar

Finishing

Marshmallow cream (page 27)
Charcoal powder

1. Preheat oven to 160°C. Prepare a silicone cake pop mould with 3-cm cavities. Line an 18-cm square baking pan with baking paper.
2. Prepare egg yolk batter (page 20). Spoon 6 tsp batter into a small bowl and add charcoal powder. Mix well for black batter. Leave remaining batter plain.
3. Prepare meringue (page 20). Gently fold meringue into each batter one-third at a time: 12 Tbsp meringue into black batter and remainder into plain batter.
4. Spoon plain batter into 14 cavities in cake pop mould until 80–90% full. Bake at 160°C for 12 minutes or until a skewer inserted into the centre of cakes comes out clean. Leave on a wire rack to cool completely before un moulding.
5. Pour black batter and remaining plain batter side by side in prepared baking pan. Gently tap pan on counter top to release any air bubbles. Bake at 160°C for 15 minutes. Invert sheet cake onto a sheet of baking paper and let cool.
6. Place cake pops on a cutting mat and use a small round fluted edge cutter to cut shape of sheep.
7. Peel baking paper from sheet cake and place on a cutting mat. For each sheep, use oval cutters to cut an oval for the face and 2 small ovals for the ears from black sheet cake. Use a small straw to cut 2 circles for the eyes from plain sheet cake.
8. Assemble parts using marshmallow cream.
9. Using a toothpick, draw eyeballs on sheep's eyes using charcoal powder. Using a clean toothpick, make 2 holes for the nose.

For Review *Sugar & Spice & Everything Nice*

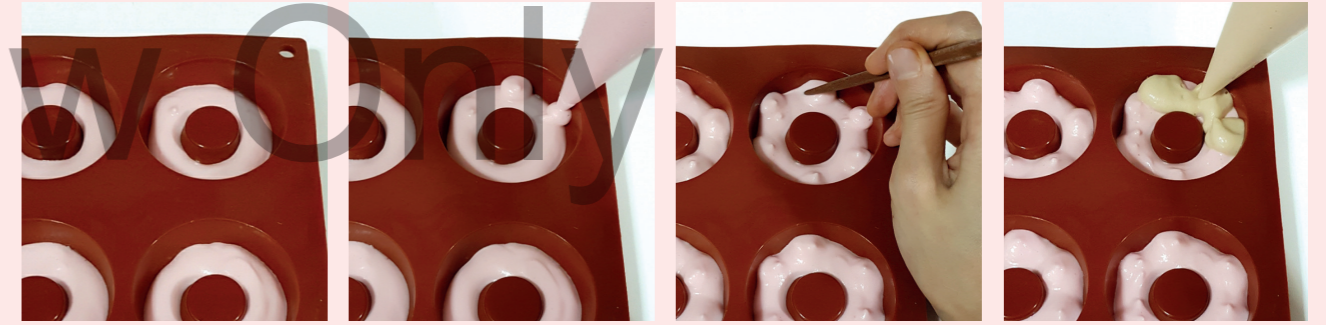


Neapolitan Chiffon Doughnuts

Makes 8 doughnuts



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Egg yolk batter

2 egg yolks
13 g castor sugar
25 g vegetable/corn oil
28 g milk
3 g vanilla extract
40 g cake flour, sifted
1/4 tsp chocolate emulco
1/4 tsp strawberry paste

Meringue

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

Finishing

Sugar sprinkles or dragée
Marshmallow cream (page 27)

1. Preheat oven to 160°C. Prepare a silicone doughnut mould with 6-cm cavities.
2. Prepare egg yolk batter (page 20). Divide batter into 2 equal portions. Add chocolate emulco to one portion and strawberry paste to the other. Mix well.
3. Prepare meringue (page 20). Divide meringue into 2 equal portions and gently fold into each egg yolk batter one-third at a time.
4. Spoon batters into separate piping bags and cut a 2-mm hole at the tip of each bag.
5. Pipe strawberry batter to fill a third of each cavity in doughnut mould. Pipe 6 small mounds at the outer edge of each doughnut, then smoothen sides using a chopstick to create frosting on doughnuts.
6. Pipe chocolate batter over strawberry batter until cavities are full. Gently tap mould on counter top to release any air bubbles.
7. Bake at 160°C for 10 minutes, then 140°C for 5–10 minutes, or until a skewer inserted into the centre of cakes comes out clean. Leave on a wire rack to cool completely before unmoulding.
8. Decorate with sugar sprinkles or dragée and adhere using marshmallow cream.

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*Come On
& Celebrate!*



Pineapple Tart Cake

Makes one 23-cm cake

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Egg yolk batter

3 egg yolks
18 g castor sugar
38 g vegetable/corn oil
48 g pineapple juice
60 g cake flour, sifted
Orange gel food colouring

Meringue

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

Finishing

Marshmallow cream (page 27)

1. Preheat oven to 160°C. Prepare a 23-cm silicone Bundt pan and an 11-cm round glass bowl. Line a 15-cm square baking pan with baking paper.
2. Prepare egg yolk batter (page 20). Spoon 10 tsp batter into another bowl. Add a little orange gel food colouring and mix well for orange batter.
3. Prepare meringue (page 20). Gently fold meringue one-third at a time into respective egg yolk batters: 20 Tbsp meringue into orange batter and remaining meringue into remaining plain batter.
4. Pour plain batter into Bundt pan until batter is about 3 cm high. Pour orange batter into bowl until bowl is three-quarters full.
5. Bake at 160°C for 15 minutes, 150°C for 10 minutes, then 140°C for 5–10 minutes, or until a skewer inserted into the centre of cakes comes out clean.
6. Pour remaining plain batter into prepared baking pan. Bake sheet cake at 160°C for 15 minutes. Invert sheet cake onto a sheet of baking paper and let cool.
7. To assemble, place orange bowl cake into depression of Bundt cake. Cut two short strips from sheet cake to complete look of pineapple tart. Adhere using marshmallow cream.

