



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 both her published titles, *Creative Baking: Chiffon Cakes* and *Creative Baking: Deco Chiffon Cakes* are bestsellers.

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.

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Cuisine



Deco Chiffon Cake Basics

Deco chiffon cakes, created and popularised by bestselling author and creative baker Susanne Ng in 2013, started a buzz among baking communities that continues to enchant and excite home bakers the world over today. Made using Susanne's recipe that produces light, fluffy, moist and yummy chiffon cakes, deco chiffon cakes are baked into different fun and exciting shapes, with patterns and decorations created using cake as well.

Creative Baking: Deco Chiffon Cake Basics, a companion title to Susanne's first two titles, *Creative Baking: Chiffon Cakes* and *Creative Baking: Deco Chiffon Cakes*, is a guide to mastering the basic techniques of making deco chiffon cakes. With clearly illustrated step-by-step instructions on how to create perfect layers, mounds and spots, pipe batter and make multicoloured sheet cakes among other techniques, this book will enable bakers of any skill level to create their own deco chiffon cake designs!



Susanne Ng

CREATIVE BAKING

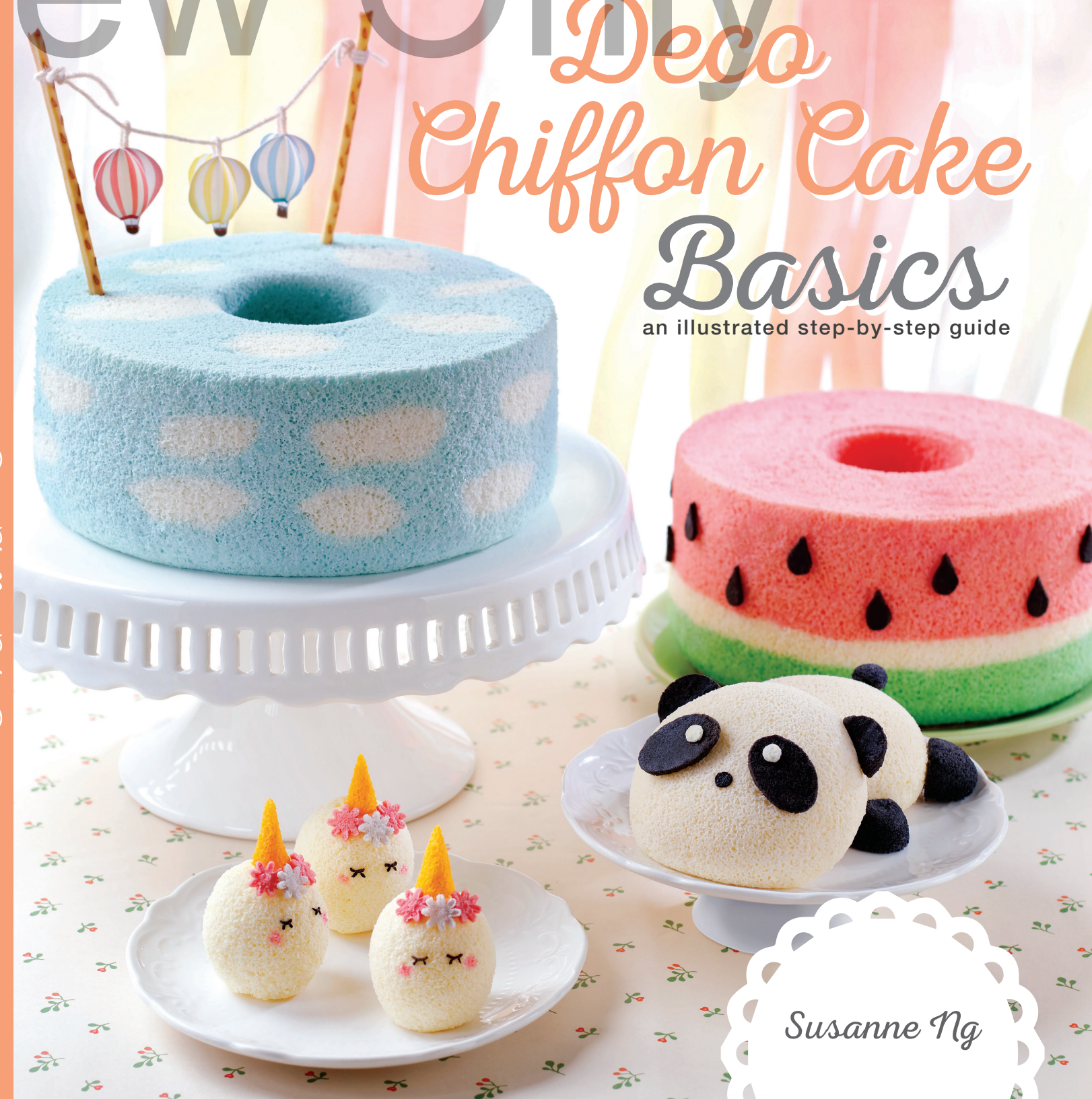
Deco Chiffon Cake Basics

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Deco Chiffon Cake Basics

an illustrated step-by-step guide

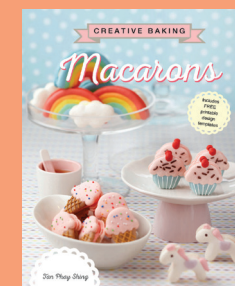


Susanne Ng

Chinese edition now available



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- Fully illustrated step-by-step instructions for all recipes
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CREATIVE BAKING

Deco Chiffon Cake Basics

an illustrated step-by-step guide

Susanne Ng



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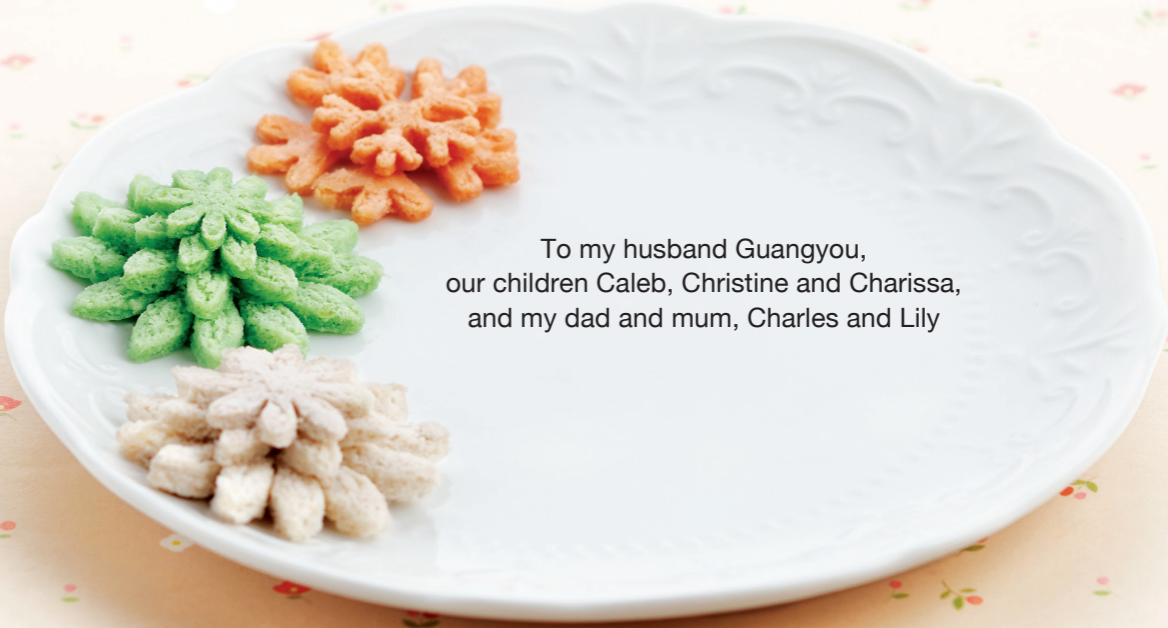
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To my husband Guangyou,
our children Caleb, Christine and Charissa,
and my dad and mum, Charles and Lily

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Introduction



My journey in baking deco chiffon cakes started more than four years ago. It has been fun exploring and sharing how 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, all without compromising on taste or texture. Chiffon cakes are very popular among children and adults, and especially the health-conscious, because they are made using less sugar, and are very light and fluffy and yummy to eat!

My first two titles, *Creative Baking: Chiffon Cakes* and *Creative Baking: Deco Chiffon Cakes*, were met with overwhelming response. All who picked up the books and tried the recipes loved how the cakes turned out and how they tasted. Many said they were the softest chiffon cakes they have tasted, and that they loved the creative ideas and designs that delighted their families and friends.

While those two titles were focused on fun and pretty designs, this third book focuses on the basic techniques to help more home bakers master the art of making deco chiffon cakes. This includes creating layers, mounds and spots, piping batter to create designs and baking sheet cakes etc. Once these basic techniques are mastered, the baker can go on to create his/her own designs!

If this is the first time you're learning about deco chiffon cakes, I hope you will enjoy making deco chiffon cakes as much as I do. For those who have been supporting and encouraging me on this journey, thank you!

May you bring smiles to the faces of your loved ones with these chiffon cakes! Have fun baking!

Susanne

Creating Layered Chiffon Cakes

Tricolour Watermelon Cake

Makes one 18-cm round cake

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Egg yolk batter

5 egg yolks
27 g castor sugar
65 g vegetable oil
85 g strawberry yoghurt drink
8 g vanilla extract
100 g cake flour, sifted
1/4 tsp pandan paste
1 tsp strawberry paste

Meringue

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

Deco Tip

Change the colours of the batter to create your preferred cake design. Use this technique to create a rainbow or ombré cake!



1. Preheat oven to 160°C. Prepare an 18-cm round chiffon tube pan.
2. Prepare egg yolk batter. Whisk egg yolks with sugar until light and well-mixed. Add oil, then strawberry yoghurt drink and vanilla extract. Whisk well. Whisk in sifted flour and mix until smooth.
3. Divide egg yolk batter into 3 portions: 10 tsp for plain batter, 15 tsp for green batter (add pandan paste) and remaining batter for pink batter (add strawberry paste).
4. Mix in the pastes well.



5. Prepare meringue. Using an electric mixer, whisk egg whites with cream of tartar until frothy. Add sugar in a few additions and whisk until firm peaks form.
* When making layered cakes, the meringue should be whipped only to firm peaks, not stiff peaks to ensure that the batter will flow easily.
6. Apportion meringue for each batter: 20 Tbsp (50 g) for plain batter, 30 Tbsp (75 g) for green batter and remaining meringue for pink batter.

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7. Gently fold meringue into each batter one-third at a time.



10. Once the outer ring is done, continue to spoon the batter into the inner ring. Level gently using the spoon/spatula.



8. Spoon pink batter evenly into tube pan. Fill pan until about three-fifths full. Level gently using a spoon/spatula, then tap pan gently to release any air bubbles.



11. Repeat to spoon in the next layer (green batter) gently, being careful not to disturb the layer below. As with the previous layer, start from the outer ring first to ensure that the layer will be neat.



9. Spoon in the next layer (plain batter) gently, being careful not to disturb the layer below. Spoon the outer ring first to ensure that the layer will be neat. This will also prevent you from accidentally pulling the batter from the previous layer if spreading from inside out.



12. Once the outer ring is done, spoon the batter into the inner ring. Level gently using the spoon/spatula.
13. Fill until batter is 1.5 cm from rim of pan. Tap pan gently to release any air bubbles. 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.
* Alternatively, steam bake (page 23) at 140°C for 1 hour.
14. Invert pan on a wire rack once out of the oven. Let cool completely before unmoulding.
15. To decorate, bake a black sheet cake (page 30) and cut out teardrop shapes. Adhere to cake using marshmallow cream (page 20).

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Creating Vertical Sectors

Trisector Three Flavour Cake

Makes one 18-cm round cake



Egg yolk batter

4 egg yolks
27 g castor sugar
47 g vegetable/corn oil
53 g water
80 g cake flour, sifted with
a pinch of baking powder
2 tsp matcha powder
dissolved in 10 g hot milk
2½ tsp instant coffee powder
or 2½ tsp cocoa powder
dissolved in 10 g hot milk
3 tsp soy milk powder dissolved
in 10 g hot soy milk

Meringue

6 egg whites
¼ tsp cream of tartar
60 g castor sugar

Deco Tip

Create any number of segments as desired. Just divide the egg yolk batter and meringue accordingly and colour each portion a different colour. Cut shapes from sheet cakes using cookie cutters to decorate the cake.



1. Preheat oven to 160°C. Prepare an 18-cm round chiffon tube pan.
2. Prepare 3 sheets of aluminium foil to create dividers for the segments.



3. Fold each sheet of aluminium foil to correspond to the width of the tube pan. Fold it over 2–3 times to thicken the foil.
* Use a straight-walled pan for this cake to avoid having to fold dividers that taper to fit the shape of the pan.

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4. Test to make sure that each divider fits perfectly into the pan.



5. Insert all 3 dividers into the pan, spacing them out evenly to divide the pan into 3 equal sectors.
6. Prepare egg yolk batter. Whisk egg yolks with sugar until light and well-mixed. Add oil, then water and whisk well. Whisk in sifted flour and baking powder mixture. Mix until smooth.
7. Divide egg yolk batter into 3 equal portions. Add a different flavouring (matcha, coffee/ cocoa and soy) into each batter. Mix well.



8. Prepare meringue. Using an electric mixer, whisk egg whites with cream of tartar until frothy. Add sugar in a few additions and whisk until firm peaks form.
9. Divide meringue into 3 equal parts. Gently fold a portion into each batter one-third at a time.
10. Spoon each batter gently into a different segment until the batter is 2 cm from the rim of pan.
* Do this gently but quickly with a spoon to avoid deflating the batter. Do not pour the batter into the pan.



11. Using both hands, remove the aluminium foil dividers from the pan one at a time.



12. Do this by pulling the divider gently and vertically upwards.



13. 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.
* Alternatively, steam bake (page 23) at 140°C for 1 hour.
14. Invert pan on a wire rack once out of the oven. Let cool completely before unmoulding.
15. Decorate cake as desired using cut-outs from sheet cakes or cakes baked in other moulds.