

*Apple Bundt Cake
with Rum Glaze*

Prepare scrumptious home-baked cakes with little fuss. *AllanBakes Really Good No-Nonsense Cakes* serves up a collection of seriously delicious cakes that can be baked effortlessly at home. Indulge in luscious treats such as molten lava cake, berries and cream shortcake, and rich chocolate cream cheese pound cake, or try the unusual black pepper cake. Allan's no-frills approach keeps his recipes easy to understand. Be it a special occasion or a quiet afternoon treat, there is always room for a slice or two of Allan's honestly good creations.



Berries and Cream Shortcake



Avocado Brownies



Coconut Lemon Cake

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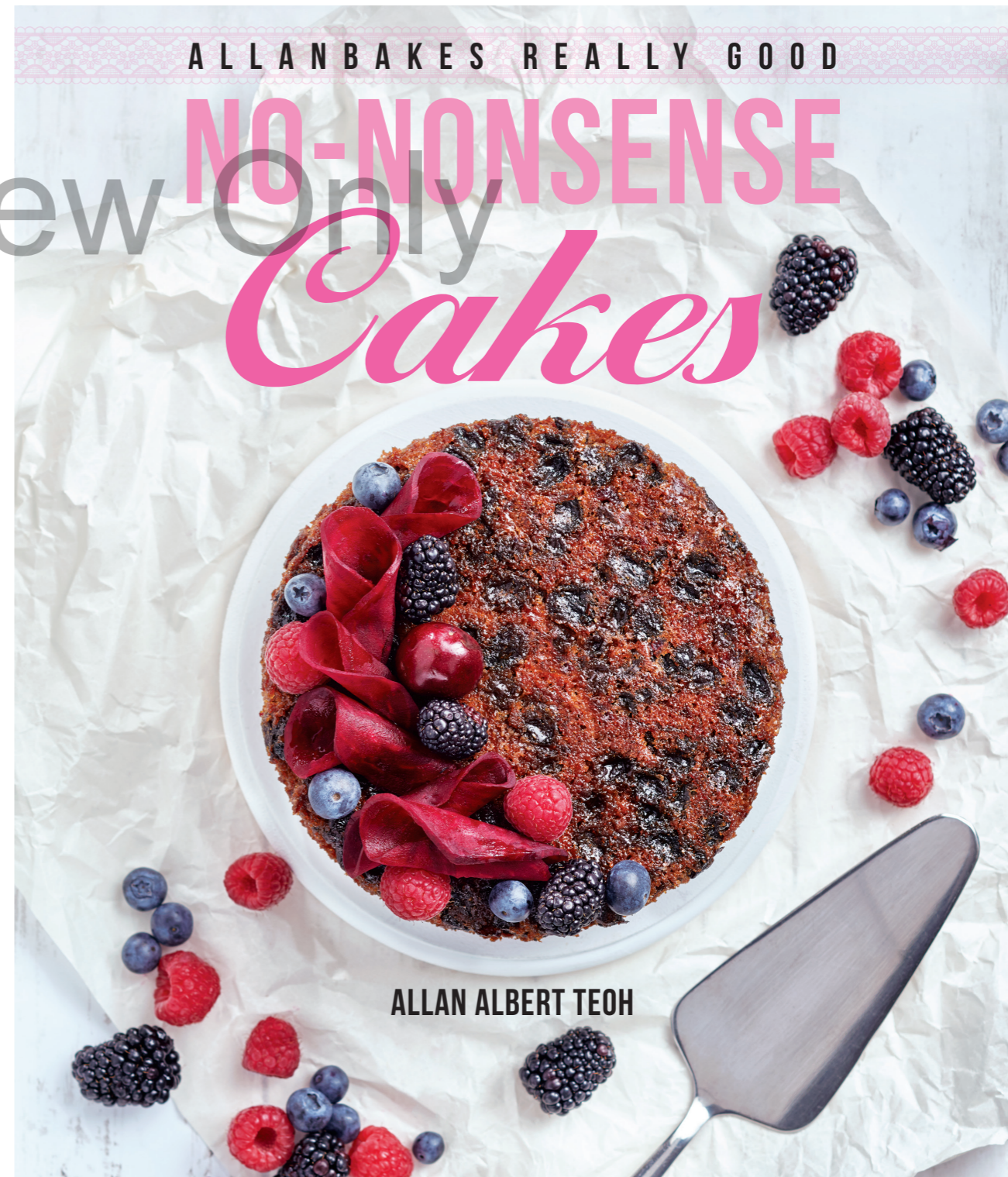
ALLAN ALBERT TEOH

ALLANBAKES REALLY GOOD NO-NONSENSE Cakes

Marshall Cavendish Cuisine

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NO-NONSENSE
For Review Only

Cakes

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Editor: Lo Yi Min
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E-mail: genref@sg.marshallcavendish.com
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Marshall Cavendish Corporation, 99 White Plains Road, Tarrytown NY 10591-9001, USA • Marshall Cavendish International (Thailand) Co Ltd, 253 Asoke, 12th Flr, Sukhumvit 21 Road, Klongtoey Nua, Wattana, Bangkok 10110, Thailand • Marshall Cavendish (Malaysia) Sdn Bhd, Times Subang, Lot 46, Subang Hi-Tech Industrial Park, Batu Tiga, 40000 Shah Alam, Selangor Darul Ehsan, Malaysia.

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Introduction

After the launch of my first cookbook, *AllanBakes Really Good Cakes*, which won Best Desserts Cookbook in Singapore at the Gourmand World Cookbook Awards in 2011, many have asked when I would be writing a second cake book. It has taken me some time, but I've decided to put together a new collection of my favourite cake recipes after noticing that many of my baking workshop students are keen to master baking skills in order to bake their favourite cakes at home.

With this collection, you will be spoilt for choice in flavours and types of cakes. Whether you prefer an indulgent pound cake (try the chocolate cream cheese pound cake on page 42) or a light chiffon cake (I recommend the pandan *gula melaka* chiffon cake on page 10) for a family get-together on the weekend, there is something for everyone.

If you are new to baking, fret not — you won't need to spend hours in the kitchen baking. The recipes are easy to follow, and I've provided some pointers on how to use baking pans. You'll also find that the ingredients and equipment needed are simple.

Apart from knowing what goes into the wonderful sweet treat you are having, you also get to indulge in your creativity when you bake a cake. I find this the most therapeutic form of stress relief. It's even more rewarding when you share your creations with your loved ones and friends. I hope that you'll impress everyone and have fun while doing so.

Happy baking!

Allan Albert Teoh



Lychee Cake

When I was growing up, the fresh lychees that my mother bought from *pasar malam* fruit stalls were a rare treat. As lychees are much easier to come by these days in cans, this cake can be baked even when lychees aren't in season.

Makes one 20-cm round cake

INGREDIENTS

200 g self-raising flour
 ½ tsp baking powder
 ½ tsp bicarbonate of soda
 A pinch of salt
 125 g unsalted butter,
 at room temperature
 125 g golden castor sugar
 6 large egg yolks
 1 tsp rose water
 100 g canned lychees,
 drained and puréed
 6 large egg whites
 ½ tsp cream of tartar

METHOD

1. Preheat oven to 180°C. Line and grease a 20-cm round cake pan.
2. Sift flour, baking powder, bicarbonate of soda and salt together 3 times. Set aside.
3. Using an electric mixer with a paddle attachment, beat butter and sugar at medium speed for about 6 minutes until creamy.
4. Scrape down the sides of the bowl. Add egg yolks one at a time and beat for 20 seconds after each addition.
5. Add rose water and lychee purée. Beat for 2–3 minutes until well combined.
6. Add flour mixture gradually and mix well. Do not overbeat.
7. Transfer batter to a shallow mixing bowl.
8. In another clean bowl and with a whisk attachment, whisk egg whites until foamy. Add cream of tartar and continue to whisk until stiff peaks form.
9. Add one-third of the egg white meringue to the batter and stir well. Using a metal spatula, fold in half the remaining meringue. When incorporated, fold in the remaining meringue.
10. Pour batter into prepared cake pan. Bake for 50–60 minutes or until a skewer inserted into the centre of the cake comes out clean.
11. Remove from the oven. Unmould cake and leave on a wire rack to cool completely before serving.



Pandan Gula Melaka Chiffon Cake

I've received multiple requests for a pandan *gula melaka* chiffon cake whenever I've shared my pandan chiffon cake recipe in workshops. Here is that frequently requested cake with its irresistible combination of flavours.

Makes one 21-cm tube cake

INGREDIENTS

Pandan chiffon cake

60 g cake flour
 1/2 tsp double-acting baking powder
 A pinch of salt
 100 g pandan leaves, cleaned and cut into small pieces
 40 ml coconut milk
 2 large egg yolks
 1 1/2 Tbsp + 2 Tbsp castor sugar
 A drop of pandan paste
 2 Tbsp corn oil
 3 large egg whites
 1/4 tsp cream of tartar

Gula melaka cake

60 g cake flour
 1/2 tsp double-acting baking powder
 A pinch of salt
 40 g unsalted butter
 3 pandan leaves, cleaned and knotted
 60 g palm sugar (*gula melaka*)
 40 ml coconut milk
 3 large egg yolks
 1 Tbsp + 2 Tbsp light brown sugar
 1 drop chocolate brown food colouring
 3 large egg whites
 1/4 tsp cream of tartar

METHOD

1. Preheat oven to 180°C. Prepare a 21-cm tube pan. Do not grease pan.
2. Prepare pandan chiffon cake. Sift flour, baking powder and salt together 3 times. Set aside.
3. Using a blender, blend pandan leaves and coconut milk together. Strain to obtain about 50 g pandan coconut milk. Set aside.
4. Using an electric mixer with a paddle attachment, beat egg yolks and 1 1/2 Tbsp sugar at medium-high speed for about 3 minutes until creamy. Add pandan coconut milk, pandan paste, oil and finally the flour mixture. Mix to combine and set batter aside.

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5. In another clean bowl and with a whisk attachment, whisk egg whites until foamy. Add cream of tartar and 2 Tbsp castor sugar and whisk until stiff peaks form.
6. Using a metal spatula, fold half the egg white meringue into the batter. When incorporated, fold in the remaining meringue until no white streaks are seen. Set aside.
7. Prepare *gula melaka* cake. Sift flour, baking powder and salt together 3 times. Set aside.
8. In a heavy-bottomed saucepan, heat butter, pandan leaves and palm sugar until the sugar is melted. Add coconut milk and whisk until smooth. Remove from heat, leave to cool and discard pandan leaves.
9. Using the electric mixer with a paddle attachment, beat egg yolks and 1 Tbsp light brown sugar at medium-high speed for about 3 minutes until creamy. Add palm sugar mixture, food colouring and flour mixture. Beat for 1–2 minutes until smooth. Set batter aside.
10. In another clean bowl and with a whisk attachment, whisk egg whites until foamy. Mix in cream of tartar. Add 2 Tbsp light brown sugar and whisk until stiff peaks form.
11. Using a metal spatula, fold half the egg white meringue into the batter. When incorporated, fold in the remaining meringue until no white streaks are seen.
12. To assemble, pour half the pandan chiffon cake batter into the prepared tube pan, followed by all the *gula melaka* cake batter and the remaining pandan chiffon batter. With a chopstick, swirl batter around to create a marbling effect. Gently tap the pan on a hard surface to release any air bubbles. Smoothen the surface of the batter with the back of a metal spoon.
13. Bake for 15 minutes. Reduce oven temperature to 170°C and bake for another 30–40 minutes or until a skewer inserted into the centre of the cake comes out clean.
14. Remove from the oven. Leave cake in pan and place inverted on a wire rack to cool completely before unmoulding.

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About the Author For Review Only



Allan Albert Teoh is a self-taught baker whose hobby of weekend baking flourished into a popular culinary enterprise, AllanBakes. Well known for his delicious cheesecakes, Allan was crowned one of the four Cheesecake Heavenly Kings in a countrywide contest organised by *Lianhe Wanbao*. Allan's wonderful treats have also been recognised further afield at the Gourmand World Cookbook Awards 2011 in Paris, where his first book, *AllanBakes Really Good Cakes*, clinched the Best Desserts Cookbook Award for Singapore. At the Gourmand World Cookbook Awards 2013, his second book, *AllanBakes Really Good Treats*, was named the Best Pastries Book for Singapore. Allan's third book, *AllanBakes Really Good Cheesecakes*, was published in 2013.

In 2012, Allan mentored the winner and runner-up of the *Junior MasterChef Australia* (Season 2) when they visited Singapore to do a cooking demonstration at the Singapore Expo. Subsequently, Allan became a full-time culinary coach and consultant. In 2017, Allan joined Chef's Secrets Cooking & Baking Resource Centre as a partner. Allan continues to share his recipes and love for baking through the culinary workshops that he conducts at private cooking schools and community centres.