



Rie grew up in Hiroshima, Japan, and was first introduced to baking at seven. Intrigued and wanting to understand the science behind baking, Rie began experimenting endlessly in the kitchen. She later developed her skills by attending advanced patisserie and bread courses at culinary institutes including École Gastronomique Bellouet Conseil in Paris, France, and Niigata Sogo Gakuin (NSG) in Niigata, Japan.

Rie believes that baking at home should be enjoyable and free from complicated techniques. She develops her recipes based on this philosophy and shares her creations on Instagram. Connect with Rie @happyhomebaker.

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Better known as @happyhomebaker, Rie creates treats with the philosophy of keeping things uncomplicated. In this collection of recipes, she shares how elegant French-style confections and fun Japanese sweets can be made easily in a home kitchen without compromising on taste or flair. Step-by-step illustrations and helpful baking tips offer added guidance, so that preparing classics like *canelé* and *dorayaki*, and fun creations like *hojicha* coffee sponge cake and *kinako* dacquoise with black sesame buttercream, becomes effortless and enjoyable.



RIE @happyhomebaker

THE HAPPY HOME BAKER Cookbook

Marshall Cavendish Cuisine

Review Only



THE HAPPY HOME BAKER

Cookbook

Elegant and Fun Sweets Made Simple



RIE @happyhomebaker

Step-by-step photographs demonstrate how making these treats will be a breeze!



For Review Only

THE HAPPY HOME BAKER

Elegant and
Fun Sweets
Made Simple

Cookbook



RIE

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For Review Only

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To Mum, who helped me discover
the joys of baking from a young age.

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INTRODUCTION



I became fascinated with baking at a young age, even though it was not something that came naturally to me. Once, I tried to bake a birthday cake for myself using a recipe from a baking book given to me by my mother. I enjoyed the whole process thoroughly, but the cake was a miserable failure! Instead of being disheartened, I was interested in understanding the science behind each recipe and determined to produce successful bakes. Slowly but surely, I learnt how to bake through trial and error. In fact, while I was still in school, I even took on part-time jobs related to baking, working at a bread shop as well as a cake cafe. I was delighted whenever I was asked to assist in the kitchen — I would do my best to observe and apply what I had learnt when I got home.

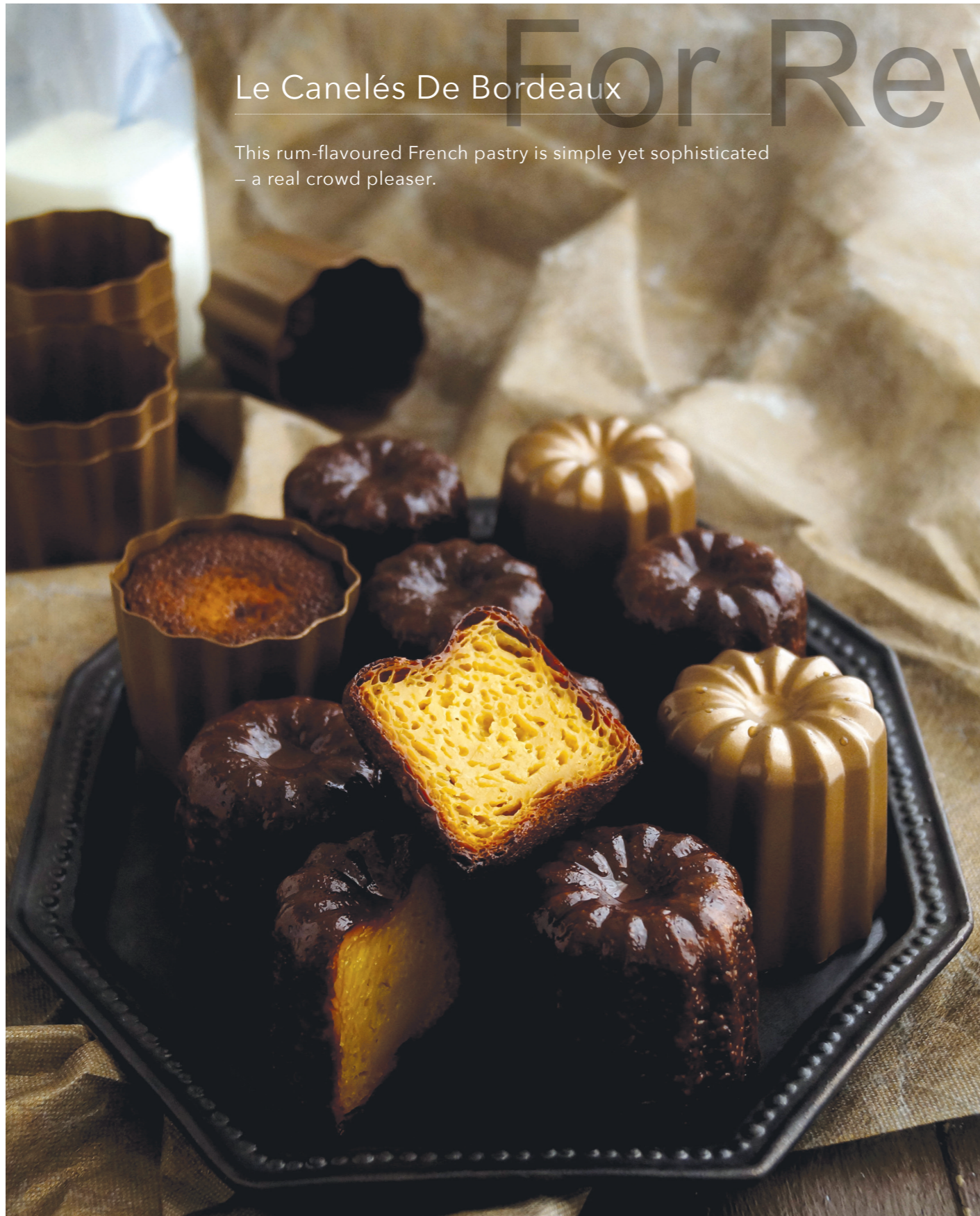
Over time, I have found that sweets with simple recipes are more likely to be made often because of how easy it is to prepare them. When I moved to Singapore, the ingredients and equipment I was used to baking with in Japan were less readily available. So I embraced the challenge of baking with what I had and have since developed new techniques to simplify recipes. I've included many of these recipes in this book. Whether you are an experienced home baker wanting to whip up something quickly, or someone new to baking looking to build confidence, there will be something to suit your tastes. There are also recipes that take a little more time, especially those that are creative takes on classic cakes and flavours, but they are well worth the effort. As all the recipes come with step-by-step photographs for clarity, you will find that they are easy to follow. When baking is uncomplicated, you are able to appreciate the process of baking more.

Apart from enjoying delicious aromas wafting from the oven, I like sharing what I bake with my family and friends. To me, a home-baked good is a special treat because someone went the extra mile to prepare it from scratch. It could be meant as a gift on a special day, dessert at a dinner party, or simply an afternoon treat with coffee or tea — this collection has something perfect for every occasion. I hope that baking these treats will make you happy and also brighten someone else's day.

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Le Canelés De Bordeaux

This rum-flavoured French pastry is simple yet sophisticated – a real crowd pleaser.



Makes 12 mini cakes

- 40 g unsalted butter
- 2 egg yolks (40 g)
- 2 eggs (120 g)
- 80 g cake flour
- 40 g cornstarch
- 150 g caster sugar (extra fine)
- 100 g light brown sugar
- 500 ml milk
- 1/2 vanilla bean
- 8 tsp rum

- 1 Make browned butter. Heat butter in a small saucepan over medium heat until it turns a light brown colour. Remove from heat, strain through a coffee filter or paper towel into a bowl and leave to cool. Portion out 25 g and set aside.
- 2 In a small bowl, beat egg yolks and eggs to combine. Set aside.
- 3 Sift cake flour, cornstarch and both sugars into a large bowl. Create a well in the centre of the mixture. Set aside.
- 4 Place milk in a saucepan. Split vanilla bean lengthwise. Using a paring knife, scrape vanilla seeds into saucepan. Add vanilla pod, then heat milk mixture until 60°C.
- 5 Remove from heat and strain milk slowly into flour mixture. Whisk until just incorporated. Be careful not to over-mix.
- 6 Whisk in egg mixture, followed by browned butter and rum. Mix until well combined.
- 7 Cover batter with cling film, ensuring that the cling film adheres to the surface of the batter. Refrigerate batter for 24–48 hours to let flavours and texture develop.
- 8 Preheat oven to 220°C. Line a baking tray. Brush 12 canelé moulds with butter.
- 9 Remove batter from the refrigerator. Whisk well before pouring into prepared moulds. Arrange filled moulds on baking tray.
- 10 Place tray on the upper rack and bake for 22 minutes. Transfer to the lower rack and bake at 180°C for 45 minutes.
- 11 Unmould and leave to cool on a wire rack.



Cheddar Cookies

This is a savoury cookie that is light and goes well with wine.

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Makes about 30 cookies

- 70 g cake flour
- 15 g bread flour
- 50 g unsalted butter, at room temperature
- 10 g caster sugar (extra fine)
- A pinch of salt
- 14 g egg, combined with 8 g Greek yoghurt, at room temperature
- 43 g cheddar, freshly grated + more for topping
- Pink peppercorns for topping, as desired

- 1 Combine both flours in a bowl and set aside.
- 2 In another bowl, beat butter lightly. Add sugar and salt, then mix well until incorporated.
- 3 Add egg mixture gradually, stirring constantly until ingredients are combined.
- 4 Add cheddar and flour mixture, then mix until mixture resembles clumpy breadcrumbs.
- 5 Lightly knead mixture by using a spatula or the heel of your palm to smear the dough against the bowl. Do this until a pliable dough forms.
- 6 On a lightly floured surface, roll dough into a 5-mm thick sheet. Wrap in cling film and refrigerate for 2 hours.
- 7 Preheat oven to 160°C. Line a baking tray.
- 8 Cut dough into triangles, each about 3 x 4.5-cm, and arrange on prepared baking tray. Top with cheddar and pink peppercorns.
- 9 Bake for 15–20 minutes until edges are slightly golden. Leave to cool on a wire rack.

TIP

Cake flour may be substituted with all-purpose flour. Chill the cut cookie dough in the refrigerator while waiting for the oven to preheat.



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Hojicha Daifuku

Roasted Tea Glutinous Rice Cake

Having a cream filling provides a contrasting texture to the mochi skin. *Hojicha* (roasted green tea) balances the sweetness of the red bean paste and cream.



Makes 6

- 90 g *shiratamako* (refined glutinous rice flour)
- 45 g caster sugar
- 5 g *hojicha* powder + more for dusting
- 160 ml water
- Potato starch for dusting

Filling

- 50 g whipping cream
- 4 g caster sugar
- 150 g sweetened red bean paste

- 1 Prepare filling 1–2 days ahead. Line a baking tray with cling film.
- 2 Using an electric mixer with a whisk attachment, whisk whipping cream and sugar on high speed until thick and stiff. Transfer to a piping bag and pipe 6 domes onto prepared baking tray. Freeze for a few hours until firm enough to handle.
- 3 Divide red bean paste into 6 equal portions and shape into balls. Place on a baking tray and refrigerate for at least a few hours, preferably overnight.
- 4 Flatten a red bean paste ball into a disc and wrap it around a frozen cream dome. Repeat to wrap the other cream domes and refrigerate for at least 2 hours, preferably overnight.
- 5 Combine *shiratamako*, sugar and *hojicha* powder in a microwave-safe bowl. Add water, stirring until everything is dissolved.
- 6 Cover bowl loosely with cling film, and microwave at 600W for 2 minutes. Knead mixture lightly using a spatula before microwaving for another minute. At this point mixture should be translucent.
- 7 Spread potato starch on a baking tray and transfer mochi dough to tray. Sprinkle with more potato starch and flatten dough evenly.
- 8 Cut mochi dough into 6 equal portions and leave to cool.
- 9 Place one portion of filling in the middle of a piece of dough. Wrap dough gently around filling, pinching to seal dough. Dust with *hojicha* powder.

TIP

Monitor the texture of the mochi closely while preparing it. Be careful when kneading the mochi dough as it can get very hot.



Mandarin Orange Biscuit Roll

This roll is bursting with the sweetness of mandarin oranges and is very refreshing.

For Review Only

Makes a 28-cm roll cake

150 g whipping cream
12 g caster sugar
(extra fine)
1 tsp orange liqueur
8–10 mandarin oranges,
peeled

Biscuit sponge

2½ egg yolks (50 g)
65 g caster sugar
(extra fine)
2½ egg whites (100 g)
60 g cake flour

- 1 Preheat oven to 185°C. Prepare a 28-cm square sheet of baking paper and place on the back of a square cake tin.
- 2 Prepare biscuit sponge. Beat egg yolks and 15 g sugar until mixture becomes pale.
- 3 In a separate clean bowl, whisk egg whites and the remaining sugar until soft peaks form.
- 4 Add ⅓ of meringue into egg yolk mixture and mix gently using a whisk. Add the remaining meringue and fold in lightly using a spatula.
- 5 Sift flour into batter and fold to incorporate.
- 6 Transfer batter to a piping bag fitted with a 14-mm round tip. Pipe batter diagonally on prepared baking paper.
- 7 Bake for 10 minutes.
- 8 Remove from oven. Cover top of biscuit sponge with a sheet of baking paper before covering with cling film. Leave on cake tin to cool completely.
- 9 Using an electric mixer, whisk whipping cream and sugar on high speed until firm peaks form. Mix in orange liqueur, then transfer to a piping bag fitted with a flat tip.
- 10 Measure the circumference of an orange. Trim biscuit sponge so that its width is 5 cm longer than the orange's circumference.
- 11 Pipe whipping cream in straight lines to cover biscuit sponge. Lay oranges on their sides in a row in the centre. Lift opposite edges of biscuit sponge to cover the oranges and meet at the top. Press edges together.
- 12 Wrap roll cake in baking paper, followed by cling film. Refrigerate for 3 hours before unwrapping to serve.



Mini Strawberry Paris-Brest For Review Only

Not only do these smaller versions of a traditional Paris-Brest look cute, they are perfectly sized for an individual portion of dessert.

