



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 (2009) in a countrywide contest organised by *Lianhe Wanbao*. Allan's wonderful treats have also been recognised further afield at the Gourmand World Cookbook Awards, where his first book, *AllanBakes Really Good Cakes*, clinched the Best Desserts Cookbook Award for Singapore in 2011. His second book, *AllanBakes Really Good Treats*, was named the Best Pastries Book for Singapore 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 and Baking Resource Centre as a partner. Allan continues to share his love for cooking and baking through the culinary workshops that he conducts, as well as through his cookbooks.



Bursting with fresh ideas for no-frills, honestly good cakes ranging from sponge and chiffon cakes, to cupcakes, muffins, loaf cakes, fruit cakes, chocolate cakes, brownies and cheesecakes, this exciting collection of recipes will provide you with the perfect treat whatever the occasion.

A popular culinary coach who has been conducting workshops for many years, Allan provides the necessary detail and steps to guide you through each recipe, ensuring that you will have as much fun cutting into your cake as you will have baking it.

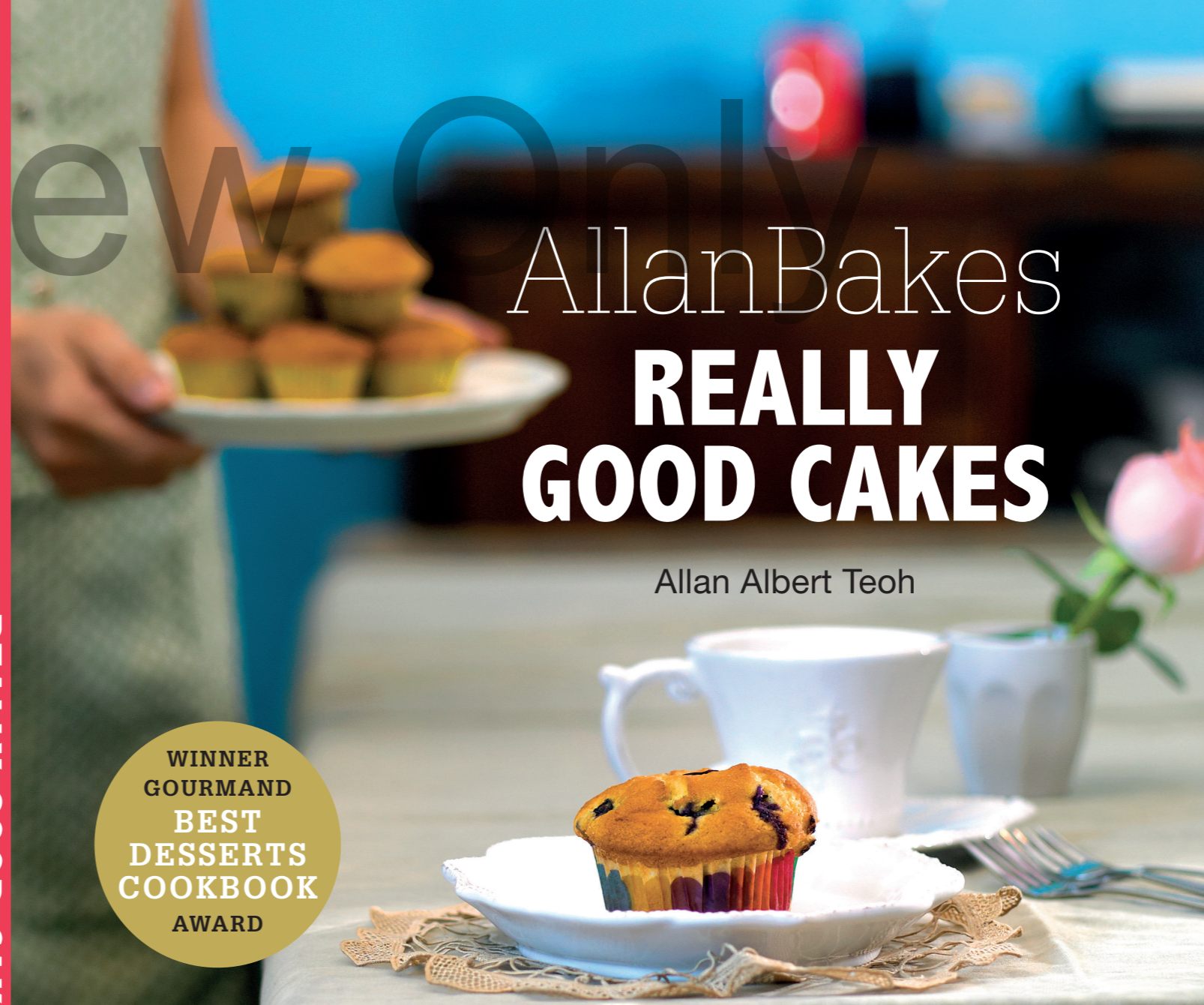
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Allan Albert Teoh

AllanBakes **REALLY GOOD CAKES**

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AllanBakes

REALLY GOOD CAKES

Allan Albert Teoh

WINNER
GOURMAND
BEST
DESSERTS
COOKBOOK
AWARD

WITH TIPS AND TRICKS FOR SUCCESSFUL BAKING



Features 50 recipes for scrumptious baked treats

With recipes for sponge and chiffon cakes, cupcakes, muffins, fruit cakes and cheesecakes

Includes baking tips and tricks to help you get started and keep you on the right track



For Review Only

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WITH TIPS AND TRICKS FOR SUCCESSFUL BAKING

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DEDICATION

This book is dedicated to the memory of my late mother, Mdm Ong Su Wha, my family members, especially GB and Chia, Raj and family, my local and overseas friends and last but not least, my customers, near and far. Without you, AllanBakes would not have flourished and this book would not be possible.

Compiling this book has been an arduous affair but it has also been a rewarding process. I sincerely hope that you will enjoy the recipes in the pages that follow.



For Review Only

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INTRODUCTION

If you are an aspiring baker like I was, let your little successes spur you on and never let failed attempts bring you down.



For me, baking has always been a relaxing and therapeutic affair, and whenever I am complimented on a batch of cookies or a cake that I have just baked, the joy and satisfaction that I feel is simply indescribable. This was one of the factors that spurred me on to start AllanBakes, my café-cum-cake shop.

If you are an aspiring baker like I was, let your little successes spur you on and never let failed attempts bring you down. Use the recipes in this book to help you build up your own baking repertoire. Some of these recipes may look lengthy and complicated, but they are not. I have carefully worded every recipe to make it easy to follow and understand. Baking a good cake is not about finding the right recipe or having the right skills. It requires patience, constant practise, a good dose of passion and of course, quality ingredients. Once you have all this in place, you will be rewarded for the many hours spent in the kitchen.

I will always treasure what my late mother once told me some 30 years ago now. She said, “No cake bought can be compared to the one you bake for me, whether it is a success or failure on your part.” It is with her encouragement and belief in me that I am able to continue to meet the demands of my customers through baking.

As with any project, it is important to get your foundation right before starting, so read through the next few pages on Equipment and Ingredients before you begin. And remember to read and understand the recipe and do the necessary preparations before you embark on your baking journey.

Happy Baking!

Pandan Coconut Sponge Cake

Makes one 20-cm square cake

Self-raising flour 160 g

Salt a pinch

Egg yolks 6, medium, at room temperature

Corn oil 90 ml

Pandan paste 1 tsp

Pandan juice 1 Tbsp (see Note)

Coconut milk 2 Tbsp

Fresh milk 2 Tbsp

Castor sugar 80 g + 80 g

Egg whites 6, medium, at room temperature

Cream of tartar 1 tsp

Icing sugar (optional) for dusting

- Preheat oven to 170°C. Line and grease a 20-cm square cake pan.
- Sift flour and salt together 3 times.
- Using an electric mixer with a paddle attachment, cream egg yolks, corn oil, pandan paste, pandan juice, coconut milk, milk, flour mixture and 80 g sugar at medium speed for 2 minutes.
- Using a grease-free mixing bowl and with a whisk attachment, whip egg whites with cream of tartar for 1 minute. Gradually add in remaining sugar and beat for another 2 minutes or until stiff peaks form.
- Using a metal spatula, fold one-third of egg white meringue into egg yolk mixture. Mix well. Fold in rest of egg white meringue gently but quickly.
- Pour batter into prepared cake pan. Bake for 40–45 minutes or until top of cake is brown and a skewer inserted into the centre of cake comes out clean.
- Remove cake from oven and unmould from pan. Leave cake inverted on a wire rack to cool.
- Cake can be served warm, dusted with icing sugar.

NOTE: To obtain pandan juice, blend 3–4 pandan leaves with 1 Tbsp water and strain the juice.

When folding the egg whites into the egg yolk mixture, use a few quick strokes so as not to deflate the egg whites too much. The egg whites give the cake its light texture.

Oven temperatures will vary depending on the size, type and brand of the oven, so the baking times given here need to be adjusted according to how your oven works. To test if a cake is done, insert a skewer into the centre of cake. If the skewer comes out clean, the cake should be done.



Avocado Cupcakes with Chocolate Frosting

Makes 9–12 cupcakes

Plain (all-purpose) flour 280 g

Baking powder 2 tsp

Bicarbonate of soda 1 tsp

Salt 1 tsp

Very ripe avocado $\frac{3}{4}$, medium,
pitted and peeled

Soy milk 100 ml

Unsalted butter 225 g, at room
temperature

Light brown sugar 90 g

Eggs 3, large, at room temperature

Vanilla extract 2 tsp

Rose water 2 tsp

CHOCOLATE FROSTING
(OPTIONAL)

Dark chocolate 75 g

Unsalted butter 125 g, softened

Icing sugar 130 g, sifted

Vanilla extract 1 tsp

Chocolate milk 7 tsp

- Preheat oven to 180°C. Line a cupcake tray with 9–12 paper cases.
- Sift flour, baking powder, bicarbonate of soda and salt together 3 times into a large mixing bowl. Set aside.
- Purée avocado with soy milk in a food processor until smooth and creamy.
- Using an electric mixer and with a paddle attachment at medium speed, cream butter and sugar for about 3 minutes.
- Add eggs one at a time and beat for about 20 seconds after each addition.
- Add one-third of the flour mixture into the butter mixture and mix well. Add half the avocado mixture and beat for 30 seconds. Add half the remaining flour mixture and mix well. Add the rest of the avocado mixture and beat for another 30 seconds. Add the rest of the flour mixture and mix to combine. You should have a smooth batter.
- Spoon batter into prepared paper cases until about three-quarters full. Bake for about 30 minutes or until a skewer inserted into the centre of cakes comes out clean.
- Remove from oven and allow cupcakes to cool completely on a wire rack.
- To make chocolate frosting, melt chocolate in a bowl set over simmering water. Stir well, then remove from heat. Beat butter with an electric mixer at high speed for 2 minutes. Reduce speed to low, add icing sugar and continue beating for another 2 minutes. Scrape down the sides of the mixing bowl and beat for another 2 minutes on high until smooth.
- Add melted chocolate and vanilla extract and beat for 1 minute. Slowly add in chocolate milk until a spreadable consistency is obtained. Turn mixer to high speed and beat for a further 30 seconds. Chill frosting for about 20 minutes before using.
- Spoon chocolate frosting into a piping bag fitted with a piping tip and decorate cupcakes as desired. Serve immediately.

NOTE: These cupcakes will shrink slightly after baking.

Cupcakes with frosting can be kept for up to 3 days in an airtight container in the refrigerator. Leave at room temperature for at least 30 minutes before serving.

