



SNS COLLEGE OF TECHNOLOGY

(An Autonomous Institution)



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TAMIL NADU

UNIT -III BAKERY PRODUCTS TECHNOLOGY

There are 4 basic methods of making cakes:

1. The rubbing-in method
2. The creaming method
3. The whisking method
4. The melting method

The rubbing-in method

This method is used for plain cakes which do not have much fat, e.g. scones and pastry. The flour is sieved into the bowl with the raising agent. The fat is cut into small pieces and using your fingertips, the fat is rubbed into the flour until the mixture resembles breadcrumbs. All dry ingredients are added before the liquid

The creaming method

This method is used for richer cakes which have a large amount of fat, e.g. Madeira cake, fruit cakes and queen cakes. The fat and sugar are creamed or beaten together with a wooden spoon or electric mixture until they become white and fluffy. This process traps air so that the cake becomes light. A raising agent is also added. The eggs are added a little at a time. The flour is added in by gently folding into the mixture to avoid losing the air bubbles

The whisking method

This method is used for fatless cakes, e.g. sponge. Eggs and sugar are whisked together until they become thick and creamy. During this time, the mixture traps air, ensuring the cake will expand in the oven. The flour is gently folded into the mixture to prevent losing air bubbles.

The melting method

The dry ingredients are put into a bowl, and the ingredients which melt are placed in saucepan over boiling water or in the microwave to melt. The melted ingredients are then poured over the dry and ingredients and mixed until well

combined. Examples of cakes made with this method are gingerbread and boiled fruit cake

- Mixing (hot/cold process)

In the drum of the batter mixing machine, all raw materials are added in the amount needed

according to the required sequence.

- Depositing

The baking tray is appropriately greased with oil and a butter paper of appropriate shape i.e.

shape of the bottom is placed at bottom of the tray.

- Baking

Bake at 360–425°F (182–218°C) to an internal temperature of 204°F (95°C).

The hot processed batter should have a shorter baking time.

- De-panning

De-pan from the oven onto dusted paper pan liners while the cakes are still warm.

- Cooling

Cool product to loaf internal temperature of 95–105°F (35–40°C) before icing and

packaging.

- Icing

Simultaneously Whipping Cream and Icing Sugar are beaten by a simple beater until sufficiently stiff, which is then fed to holding tank of cake decorating machine.

- Storage and Packaging or serving

When all layers are added, the last layer is filled with only one layer of whipping cream and then easily decorated by the machine, then finished manually.

