



# VIRTUAL ART OF COOKING CLASSES

BY CHEF POONAM BINDRA

## CHRISTMAS CAKE

### PLUM CAKE

#### INGREDIENTS

- Butter 180g
- caster sugar 160g
- Eggs 240g
- Flour 160g
- Salt 4g
- Baking powder 6g
- Fruit mix 200g
- Caramel 10g
- Dark Rum (for soaking)

#### METHOD

- Mix the caramel & fruits mix together in a bowl
- Cream the soft butter & Caster sugar till light pale & fluffy.
- Add eggs gradually in intervals combine all the dry ingredients together in a bowl.
- Fold in the dry ingredients with the creamed mixture in two to three parts.
- Finally combine the Christmas fruit mix in the cake batter.
- Portion & pipe 480g for each ring
- Bake at 170 degC till its done
- Once baked, brush with dark rum.

## **PLUM CAKE EGGLESS**

### **INGREDIENTS**

#### **FOR THE DRY FRUITS MIXTURE:**

- Golden Raisins-1/2 cup
- Apricot - 1/4 cup (chopped)
- Dried Figs-1/4 cup (chopped) Candied Orange Peel-1/8 cup Orange Juice-1/4 cup
- Cashew Nuts-1/2 cup

#### **FOR THE CARAMEL SYRUP:**

- Sugar-3 tbs
- Water-1 ½ tbs
- Lemon Juice-a few drops
- Boiling Water-1/4 cup

#### **FOR THE CAKE:**

- Butter-1/2 cup
- Caster Sugar-1 ¼ cups
- Apple Puree-1/2 cup
- Curd/ Yogurt-1/3 cup
- Almond Essence-1/2 tsp
- All Purpose Flour- 1 ¼ cups
- Baking Powder-3/4 tsp
- Powdered Cinnamon-1/4 tsp Powdered Ginger-1/8 tsp
- Powdered Nutmeg-1/8 tsp Powdered Clove- 1/8 tsp

## METHOD

- For The Dry Fruit Mixture: Add chopped figs, apricots and golden raisins in orange juice. Bring it to boil, simmer and cook for 1 minute. Add the cashew nuts and cook for one more minute. The mixture will become dry. Remove from stove and allow it to cool.
- For The Caramel Syrup: In a sauce pan add sugar, water and lemon juice. Heat the mixture. Do not stir. The sugar will start caramelizing. When nicely brown, add the boiling water and swirl. When it boils, remove from flame. There should not be any sugar lumps in the solution. You will end up with a nice brown syrup.
- For The Cake: Sift flour with all the spices and baking powder. Keep it apart. Preheat oven to 170C. Cream butter and sugar until fluffy. Add the caramel syrup and beat. Add apple puree, curd and almond essence and beat until incorporated. The mixture may look curdled but it is fine. Add the dry fruits mixture and beat. Now add the flour and mix with a wooden spoon gently. Line an 8" loose bottomed pan or a spring form pan. Grease the pan. Pour the batter into it. Bake for 1 ¼ hours. By 15 minutes the top will start browning. Place a piece of foil on top of the cake to avoid the burning of top. Insert a knife and check if it comes out clean. When done, remove from oven and allow it to cool for 1 hour before removing it from the tin. Loosen the sides of the cake with a knife. Place the pan on a tumbler and gently remove the outer ring.(if using a loose bottomed tin) Place on a wire rack and allow it to cool completely before removing the base plate and the butter paper. Slice it and enjoy.

## **DUNDEE CAKE**

### **INGREDIENTS**

- Butter 238g
- Caster Sugar 238g
- Eggs 250g
- Flour 160g
- Milk Powder 47g
- Baking powder 5g
- Among flour 47g
- fruit mix 200g

### **FOR TOPPINGS:**

Blanched almonds & dark rum for soaking

### **METHOD**

- Cream the soft butter & caster sugar till light pale & fluffy
- Add eggs gradually in intervals combine all the dry ingredients in a bowl
- Fold in the dry ingredients with the creamed mixture in two to three parts
- Finally combine the Christmas fruit mix in the cake batter.
- Portion & pipe 450g for each ring
- Bake at 170 degrees C for 20 mins & then arrange the semi toasted almonds on the top and bake further for 15mins
- Once baked, brush with dark rum

## DUNDEE CAKE EGGLESS

### INGREDIENTS

- 1 3/4 cups white self-raising flour 3/4-cup soft butter
- 3/4-cup caster sugar
- 1 1/4 cups sour cream or curd
- 1-tablespoon maple syrup
- 1 tablespoon lemon juice
- 3 tablespoons ground almonds
- 1/2 cup mixed peel
- 1/2-cup sultanas
- 1/2-cup currants
- 1/2-cup raisins
- 1/4-cup glacé cherries, quartered
- 3 tablespoons split blanched almonds for topping

### METHOD

- Preheat the oven to 150C/300F/gas mark
- Use a 20cm/8 inch deep round cake tin. Be careful just to rest the almonds on top of the mixture before cooking so that they do not sink right into the cake mixture. Grease and line the cake tin.
- Measure the butter and sugar into a bowl and cream together until light and fluffy.
- Beat in the sour cream a little at a time together with 2 tbs. of the flour.
- Fold in the remaining flour with the remaining ingredients until evenly blended.
- Turn into the prepared tin and level the top.
- Arrange the split almonds gently on top of the mixture then bake in the oven for about 2 1/2 hours.
- Test that the cake with a warm knife inserted into the centre. If it comes out clean, the cake is cooked. Allow cooling in the tin for about 30 minutes, then turning out and finishing cooling on a wire rack.

## CITRON ORANGE CAKE

### INGREDIENTS

- Butter 180g
- Orange marmalade 220g
- Caster sugar 90g
- Vanilla bean 1 no
- Honey 10g
- Salt 2g
- Cream 75g
- Milk 70g
- Flour 180g
- Hazelnut flour 40g
- Potato Strach 30g
- Baking powder 6g
- Dark chocolate,chopped 100g

### METHOD

- cream butter and sugar along with vanilla bean,salt and honey.
- Add cream and milk little at a time, followed by dry ingredients.
- finally add in the orange marmalade and chopped dark chocolate.
- Bake the cake at 180 deg 25 to 30 mins

## **DANISH APPLE CAKE**

### **INGREDIENTS**

- 1 3/4 cups white self-raising flour 1/2 teaspoon baking powder
- 1/2-cup butter
- 3/4-cup caster sugar
- 2 tablespoons sour cream
- 1/2-cup milk
- 3 dessert apples
- 1/2-teaspoon cinnamon
- Extra sugar

### **METHOD**

Preheat the oven to 180C/350F/gas mark 4. Use a 23cm/9 inch loose bottom cake tin. Grease and line the cake tin. Cream together the butter and sugar. Gradually add the sour cream. Sift together the flour and baking powder and fold into the mixture, alternating with the milk. Peel, core and finely slice the apples. Turn half the mixture into the greased baking tin and cover with half the apples. Add the remaining mixture and arrange the rest of the apples on top. Sprinkle with cinnamon and sugar and bake for 55 minutes.

# **BASBOUSA**

## **INGREDIENTS**

- Semolina 160gm
- Desiccated coconut 35gm
- Castor sugar 75gm
- Flour 25gm
- Baking powder 2gm
- Yogurt 67gms
- Melted butter 67gm
- Vanilla Extract
- Balanced Almonds 15pcs

## **SYRUP**

- Sugar 55gm
- Water 100ml
- Rose water 3ml
- Lemon juice 5ml

## **METHOD**

Blanch the almonds and peel them. Set them aside.

In a bowl add semolina, sugar, baking powder and coconut and mix well.

In another bowl, whisk the remaining ingredients of the cake.

Combine these two folds them gently to make a batter.

Transfer the batter to a 6 inch greased pan.

Slowly press blanched almonds onto the batter

Bake this at 180C for 30 minutes until it is golden and cooked properly

In a saucepan, prepare the sugar syrup. Boil for 3-4 mins and then add the lemon juice and rose water. It should be sticky but not thick.

While the cake is hot, slightly cut along desired lines and quickly pour the sugar syrup for the cake to absorb the syrup. Let it rest for 30-40 mins



# -----BONUS RECIPES-----

## COCONUT ORANGE CAKE

### FOR THE CAKE:

### INGREDIENTS

- 1 3/4 cups white self-raising flour 1/2 tsp. baking powder
- 1/2 cup caster sugar
- 3/4 cup butter
- 1 1/4 cups milk
- 1 tbs. grated orange rind/zest
- 1/2 cup dessicated/powdered coconut
- 4 tbs. sour cream

### ORANGE ICING:

- 2 cups icing sugar/confectioners sugar
- 2 tbs. soft butter
- 2 tbs. orange juice

### METHOD

Grease and line the loaf tin. Cream the butter, rind and sugar in small bowl until light and fluffy; stir in the sour cream and mix well. Transfer this mixture to a large bowl and stir in half the coconut mixture with half the sifted flour and the baking powder. Then stir in the remaining coconut mixture and flour. Stir until smooth. Pour mixture into the prepared tin. Bake for about 1 1/2 hours at 160 degree . Allow to stand for 10 minutes, before turning on to wire rack to cool. Spread cold cake with icing; decorate with orange wedges if desired.

Orange Icing: Sift icing sugar into bowl, stir in butter and enough juice to mix to a spreadable consistency.

## **GREEK WALNUT CAKE**

### **FOR THE CAKE:**

#### **INGREDIENTS**

- 1 1/2 cups white self-raising flour 1/2 cup butter
- 6 tbs. sugar
- 4 tbs. sour cream
- 1 tsp. ground cinnamon
- Pinch. of salt
- 1 3/4 cups walnuts, finely chopped 1/2 cup milk

#### **SYRUP:**

- 3/4 cup sugar
- 1 piece cinnamon stick (1 inch)
- 1 tbs. lemon juice

#### **METHOD**

Preheat the oven to 180C/350F/gas mark 4. Use a 30 x 22.5cm/12 x 9 inch baking tin. Cream together the butter and sugar until light and fluffy. Add the sour cream and beat until smooth. Sift together the flour, cinnamon and salt and fold into the mixture. Add milk. Now fold in the chopped walnuts. Grease and flour the baking tin and spoon in the mixture. Smooth over the surface with the back of a spoon. Place in the oven and bake for 30-40 minutes or until cooked. Syrup. Place the sugar, cinnamon stick, lemon juice and 450ml (3/4 pint) water in a small saucepan and bring to the boil. Lower the heat and simmer for 10 minutes.

Discard the cinnamon stick, and set aside to cool. When the cake is cooked remove from the oven. Pour the cool syrup evenly over the surface and leave in the tin until cold. Cut into squares or diamond-shaped pieces and serve with cream.

## CHRISTMAS FRUIT MIX




### INGREDIENTS

- Currants
- Tutty fruit
- Raisins
- Dried figs
- Glazed cherries
- Dates
- Orange peel
- Dried apricots
- Dried cranberries
- Candies ginger
- Ginger powder
- Almond essence
- Cashew chopped
- Almonds chopped
- Cinnamon
- Star anise
- Clove
- Cardamom
- Dark rum
- Brandy
- Cognac
- Red wine
- Nutmeg powder
- Vanilla essence

## RECIPE TO MAKE CHRISTMAS MIX

- Raisins 65gms
- Dried figs 65 gms
- Dates 100 gms
- Glazed cherries 100 gms
- Orange peel 65 gms
- Dried apricot 90 gms
- Dries cranberries 65 gms
- Candied ginger 40 gms
- Cashew, chopped 70 gms
- Almonds, chopped 70 gms
- Dried blueberries 65 gms
- Alcohol - Dark rum to soak

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