



Summary

Different ingredients has significant function in cake manufacturing. Type of the flour, part of eggs and the method used, determines the finished product. Mixing of cake ingredients is very crucial in the texture of the cake. For commercial baking many larger and smaller equipment are essential. Cakes are highly versatile and depending on their decorations, icing and presentation can be suited easily from evening tea to light snack to elaborate wedding preparations.

Dear viewers in this episode we will learn about the facts on cake manufacturing under paper 4. The confectionery from sugar is covered separately under the same paper. Thus, in this chapter the various aspect on manufacturing of cake will be dealt under following subheadings:

