



Now you can have your cake and eat it too!

HAVE A QUESTION?

If you have anything you'd like to ask Kishi send it in to ghindia@intoday.com

Ask Kishi

Delhi-based Kishi Arora is an alumnus of The Culinary Institute of America. She runs *Foodaholics* (www.foodaholics.in).

BAKING SOLUTIONS

Ever wondered why your cake didn't rise? Or why it looked like it had been struck by an earthquake? Here're the answers

- **PROBLEM:** A crack down the centre.
REASON: Too much butter, baking powder, or sugar. It could also be because of excessive beating.
- **PROBLEM:** Granules of sugar haven't melted even after baking the cake.
REASON: Coarse sugar has been used; use castor sugar or blend granulated sugar.
- **PROBLEM:** Centre of the cake has sunk.
REASON: The batter wasn't mixed well or too much baking powder or too much flour and not enough liquid was used.
- **PROBLEM:** The cake has risen but is too dense.
REASON: Excessive liquid in the batter or the oven temperature was too low, or the flour was not folded in gently. Always mix in the flour at the lowest speed on your hand blender.
- **PROBLEM:** The outside gets cooked (and burnt) but remains raw inside.
REASON: The oven temperature was too hot, causing the outside of the cake to bake quickly and also form a burnt crust, while the inside remained uncooked and raw.

You can also send questions for Kishi Arora, along with your photograph, to GOOD HOUSEKEEPING, 5th Floor, Videocon Tower, E-1 Jhandewalan Extension, New Delhi - 110055.

Depending on the type of cake disaster, you could try the following steps to rescue the situation:

- If the cake cracks or some parts get burnt, break the cake in small pieces and use it to make a trifle pudding*. The cake can be soaked with a combination of juices/liquids to maintain moisture.
- Make bread and butter pudding* or French toast with the cake if it is dense or partially under done. Baking the cake a second time will cook it completely.
- If the sugar granules don't get dissolved, cut the cake into cubes and pan fry them in butter; then sprinkle with sugar and dalchini (cinnamon) powder; serve as a snack or with icecream.
- Use cookie cutters to cut out fun shapes from the salvaged pieces of cake and get children to decorate them with icing and coloured sprinkles.

SUBSTITUTE THIS

Try these sure-shot replacements when you run out of the original

- **Original:** 1tbsp chives
Substitute: 1tbsp spring onion greens or onion
- **Original:** 1tbsp sesame (til) seeds
Substitute: 1tbsp finely chopped blanched almonds
- **Original:** 1tbsp cream of tartar
Substitute: 1/2tbsp lemon juice or vinegar
- **Original:** 1tbsp khus khus paste
Substitute: 1/2tbsp cashew nut paste
- **Original:** 1tbsp sesame (til) oil
Substitute: 1/2tsp sesame seeds sautéed in 1/2tsp vegetable oil
- **Original:** 1 cup celery
Substitute: 1 cup green chopped capsicum



*Check Resource Details for recipes.