



BAKING *secrets*

RUDOLF VINCENT T. MANABAT



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Baking Secrets

Rudolf Vincent T. Manabat

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by Rudolf Vincent T. Manabat

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Contents

Acknowledgements • 7

What is Baking? • 8

Inside the Pantry • 9

Breads • 13

Quick Breads • 25

Cookies • 34

Cakes • 50

Classic Desserts • 66

Filipino Desserts • 76

Dessert Sauces and Accompaniments • 86

Recipe Index • 93

Recipe Index

Breads

- Italian Focaccia • 16
- Pan de Sal • 18
- Pain al Cioccolato (Chocolate Bread) • 19
- Cheese Ensaymada • 21
- Cinnamon Rolls • 23

Quick Breads

- Corn Bread • 27
- Double Chocolate Muffins • 28
- Banana Muffins • 29
- Blueberry Streusel Muffins • 31
- Orange and Poppy Seed Muffins • 32

Cookies

- Oatmeal Raisin Cookies • 38
- Triple Chocolate Cookies • 39
- Food for the Gods • 41
- Butterscotch Bars • 42
- Cheesecake Brownies • 43
- Chocolate Chip Cookies • 45
- Fudge Brownies • 47
- Lemon Bars • 48

Cakes

- Dense Mango Cake • 52
- Coffee Crumble Tea Cake • 53
- Dulce de Leche Cake • 55
- Moist Chocolate Cake • 57
- Baked Cheesecake • 60
- Butter Cake • 62
- Carrot Cake with Cream Cheese Frosting • 64

Classic Desserts

- Strawberry Panna Cotta • 68
- Baked Apple Crumble • 69
- Chocolate Orange Mousse • 70
- Mango Crepes • 72
- Vanilla Bread Pudding • 74

Filipino Desserts

- Leche Flan • 79
- Maja Mais • 80
- Bibingka Cassava • 81
- Halayang Ube • 83
- Pichi-Pichi • 84

Dessert Sauces and Accompaniments

- Apricot Syrup • 86
- Vanilla Sauce • 86
- Pastry Cream • 87
- Chocolate Sauce • 87
- Chocolate Sauce (for chocolate fountain) • 88
- Butterscotch Sauce • 88.
- Caramel Sauce • 89
- Toffee Sauce • 89
- Rum Syrup • 90
- Orange Sauce • 90
- Lemon Sauce • 90
- Strawberry Sauce • 91