



Top 7 Cake Fails and Saves

*Cake, Bake, Make Mistakes No More
Here Are Some Amazing Saves!*

FAILURE #1

Cake is too rubbery or hard



Why it happens:

- Over-mixing batter
- Skipping ingredients
- Expired raising agents

How to save?

- Break the cake and crumble it to create cake pops. Dip in melted chocolate and voila!

FAILURE #2

Cake is too dry!

Why it happens:

- Too much heat
- Opening microwave

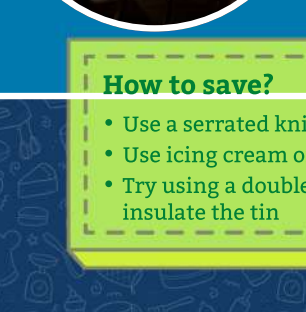


How to save?

- Use the simple syrup to soak the cake
- Invest in an oven thermometer

FAILURE #3

Cake has a dome



Why it happens:

- Edges and bottom get maximum heat
- The Center keeps getting heat continuously
- Baking tin is too small

How to save?

- Use a serrated knife to even out
- Use icing cream on top
- Try using a double layer of foil to insulate the tin

FAILURE #4

Cake doesn't rise

Why it happens:

- Expired ingredients
- Ingredients are not mixed well
- Pan is too big
- Over whisked



How to save?

- Create mini cakes

FAILURE #5

Cake is too dense



Why it happens:

- Overfilling batter

How to save?

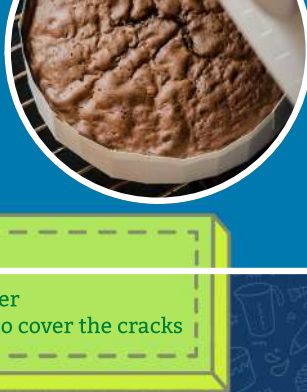
- Trim off the edges and ice it on top!

FAILURE #6

Cake top cracks

Why it happens:

- Opening microwave too much

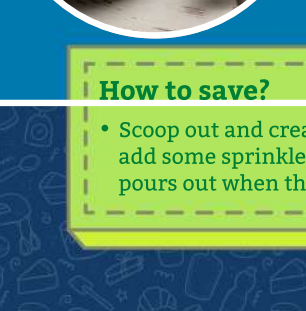


How to save?

- Get an oven thermometer
- Use some buttercream to cover the cracks

FAILURE #7

Cake is sunk in the middle



Why it happens:

- The batter is left out for too long

How to save?

- Scoop out and create a hole in the middle, add some sprinkles or choco chips that pours out when the cake is cut.

