



WHAT IS RUINING YOUR CAKE





TOO MUCH FLOUR

-  It takes away moisture
-  Measure and read recipe correctly





OVER-BAKING

-  It dries the cake
-  Cover it with some moist ingredient like sugar syrup or whipping cream



TOO MANY EGGS

-  It makes the cake dry
-  Separate white and yolk as per recipe





TOO MUCH COCOA POWDER

-  Bitter in flavour
-  Add sugar or salt





TOO MUCH SUGAR

-  Makes it greasy and extremely sweet
-  Add a pinch of salt or something acidic like lemon



IMPATIENCE

-  Non satisfactory results
-  Read recipe correctly Separate white and yolk as per the need

