

HANDI
MULYANA'S

Best Cakes Ever



*Learn Cake
Decorating*
ONLINE



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WHO IS HANDI?

Handi's Cakes is owned and managed by Handi Mulyana. Handi was born to decorate cakes. At 10 years old he began working in Ten Keng Cu Bakery - the family cake shop in Indonesia. Soon after migrating to Sydney in 1994, he established his own business - Handi's Cakes. He has over 20 years experience in making, decorating and sculpturing cakes for all occasions.

Handi has gained a reputation as an exceptional cake artist. Handi personally designs, decorates and sculpts all his cakes. Handi's Cakes are nationally known and respected for their superior quality and astounding value.



TEACHING

Handi has many years experience in teaching students the skill of decorating cakes and the art of sugar-craft. Handi is not only a gifted cake decorator, he is a natural teacher. His friendly charisma and passion for decorating combine to make him an outstanding teacher. Handi teaches all his workshops, ensuring students receive the opportunity of working directly with him.

MEDIA PROFILE

Since 2008, Handi has made numerous television appearances on programs including: Fresh; Sydney Weekender; The Disney Channel; and the Morning Show. Handi has also recently appeared on Australian and Indonesian Masterchef. His media profile and celebrity cake making will continue to gain momentum into 2013.

HANDI'S CAREER IN A SNAPSHOT

- 1988-1994 *Tan Keng Cu Bakery Indonesia*
- 1995-1996 *Diploma in Hospitality - William Blue, Sydney*
- 1998-1999 *Cake Decorating courses through NSW Cake Decorating Guild*
- 2000-2002 *Diploma in Cake Making and Decorating, NSW TAFE*
- 2003-2005 *The Cake Store, London*
- 2005-2010 *Planet Cake Sydney - Course Director*
- 1999 *1st Prize in the annual Bobby Goldsmith Foundation 'Boys Own Bake-Off'*
- 2002 *1st Prize in the annual Bobby Goldsmith Foundation 'Boys Own Bake-Off'*
- 2008 *2nd Prize in the annual Bobby Goldsmith Foundation 'Boys Own Bake-Off'*
- 2009 *1st Prize. Best Decorated Cake. Sydney Easter Show*
- 2010 *Head of Teaching School, Handi's Cakes*

BANANA CAKE

INGREDIENTS

- 250g *butter*
- 250g *castor sugar*
- 4 *eggs*
- 60g *mashed banana*
- 340g *plain flour*
- 1tsp *baking powder*
- 1tsp *bi-carb soda*
- 1tsp *vanilla essence*
- *lemon juice from ½ lemon*

DIRECTIONS

1. Cream butter and sugar until pale.
2. Add egg one by one and mix well each time until light and fluffy.
3. Combine flour, bi-carb soda and baking powder. Sieve together.
4. Add ½ mash banana and ½ flour until half mix then add the other halves and mix well.
5. Pour over a tin, lined with baking paper.

Tin:

20cm round

Oven temp:

160C

Baking time:

appox 1 hour



CARAMEL MUD CAKE

INGREDIENTS

- 250g *Unsalted Butter*
- 200g *White Chocolate*
- 450g *Brown Sugar*
- 375ml *Water*
- 70g *Vegetable oil*
- 1tsp *Vanilla essence*
- 3 *large eggs lightly beaten*
- 300g *Plain Flour*
- 100g *Self Raising Flour*

Preparation time:
15 minutes

Size:
9" round cake
or 8" square cake

Baking time:
2 hours

DIRECTIONS

1. Preheat fan forced oven at 140°C.
2. Greased the tin and lined with baking paper.
3. Place butter, brown sugar and water in a saucepan over medium heat until melted, turn off the heat and add chocolate, stir until the chocolate melted add oil and well combined. Leave to cool slightly.
4. Sift plain flour and self-raising flour together into a bowl.
5. Make a well in the centre.
6. Pour over the chocolate mixture in the centre, then add vanilla and egg.
7. Mix with a wooden spoon until well combined.
8. Pour over the mixture to the tin and bake until the cake is golden brown and skewer comes out clean when inserted in the middle.
9. Remove from the oven and allow to cool in the tin before removing from tin.
10. Store in an air tight container in the fridge.



CARROT CAKE

INGREDIENTS

- 1 cup grated carrot
- 2 eggs
- ½ cup vegetable oil
- ¼ cup walnut
- 1 cup caster sugar
- 1 cup self raising flour
- 1 tsp ground cinnamon
- ½ tsp bi-carb soda

Cream Cheese

- 125g cream cheese at room temperature
- 50g butter at room temperature
- 3 cups icing sugar
- 1 tsp corn flour
- 1 tsp lemon zest

DIRECTIONS

1. Mix carrot, eggs, walnut and oil in a bowl.
2. Add self raising flour, cinnamon and bi-carb soda.
3. Pour over a prepared square 20cm tin then bake at 160°C until skewers come out clean.

1. Put all ingredients in a bowl and mix with electric mixer until fluffy.



WHITE CHOCOLATE MUD CAKE

INGREDIENTS

- 250gr Unsalted butter
- 70gr Vegetable oil
- 320gr White Chocolate buttons
- 280ml Water
- 400gr Sugar
- 320gr Plain Flour
- 190gr Self-raising Flour
- 5 Eggs lightly beaten
- 1 tsp Vanilla essence
- 1 tsp salt

Preparation time:
15 minutes

Size:
9" round cake
or 8" square cake

Baking time:
2 hours

DIRECTIONS

1. Preheat fan forced oven at 140°C.
2. Greased the tin and lined with baking paper.
3. Place butter and water in a saucepan over medium heat until melted, turn off the heat and add chocolate, stir until the chocolate melted add oil and well combined. Leave to cool slightly.
4. Sift plain flour and self-raising flour together into a bowl.
5. Add sugar and salt mix well.
6. Make a well in the centre.
7. Pour over the chocolate mixture in the centre, then add vanilla and egg.
8. Mix with a wooden spoon until well combined.
9. Pour over the mixture to the tin and bake until the cake is golden brown and skewer comes out clean when inserted in the middle.
10. Remove from the oven and allow to cool in the tin before removing from tin.
11. Store in an air tight container in the fridge.



DARK CHOCOLATE MUD CAKE

INGREDIENTS

- 250gr Unsalted Butter
- 250gr Dark chocolate
- 8 tsp Instant Coffee
- 180 ml Water
- 150gr Self-raising Flour
- 150gr Plain Flour
- 60gr Cocoa Powder
- 1/2 tsp Bi-Soda
- 550gr Castor Sugar
- 5 eggs lightly beaten
- 8 tsp Vegetable oil
- 125 ml Buttermilk

Preparation time:

20 minutes

Size:

9" round cake
or 8" square cake

Baking time:

2 hours

DIRECTIONS

1. Preheat fan forced oven at 140°C.
2. Greased the tin and lined with baking paper.
3. Place butter and water in a saucepan over medium heat until melted, turn off the heat and add chocolate, stir until the chocolate melted add oil and well combined. Leave to cool slightly.
4. Sift plain flour, cocoa, bi-soda and self-raising flour together into a bowl
5. Add sugar and salt mix well.
6. Make a well in the centre.
7. Pour over the chocolate mixture in the centre, then add vegetable oil, buttermilk and egg.
8. Mix with a wooden spoon until well combined.
9. Pour over the mixture to the tin and bake until skewer comes out clean when inserted in the middle.
10. Remove from the oven and allow to cool in the tin before removing from tin.
11. Store in an air tight container in the fridge.



GANACHE RECIPES

WHITE CHOC GANACHE

- 300 ml Fresh Cream
- 900g White choc button

1. Boil cream in saucepan.
2. Poor over the white choc and stir until smooth.
3. Cover with cling wrap.
4. Leave over night at room temperature.

DARK CHOC GANACHE

- 300 ml Fresh Cream
- 600g Dark choc button (min 45%)

1. Boil cream in saucepan.
2. Poor over the dark choc and stir until smooth.
3. Cover with cling wrap.
4. Leave over night at room temperature.



WEIGHTS & MEASUREMENT CHARTS

PAN MEASUREMENTS

muffin pans		
mini	30ml	1 1/2 tbs
regular 1	80ml	1/3 cup
regular 2	125ml	1/2 cup
texas	180ml	3/4 cup
cake pans		
20cm springform cake pan		8 inch
20cm square cake pan		8 inch
23cm springform cake pan		9 inch
25cm springform cake pan		10 inch

To check your muffin pan's capacity, for a mini muffin pan pour 1 1/2 tablespoons (30ml) water into 1 hole in your pan. If the water comes right to the top (with none left over) it is 1 1/2 table-spoon capacity. Use the same method to measure regular or Texas muffin pans.

OVEN TEMPERATURES

celsius (electric)	celsius (fan forced)	fahrenheit	gas	
120	100	250	1	very slow
150	130	300	2	slow
160	140	325	3	moderately slow
180	160	350	4	moderate
190	170	375	5	moderately hot
200	180	400	6	hot
230	210	450	7	very hot
250	230	500	9	very hot

If using a fan-forced oven, your cooking time may be a little quicker, so start checking your food a little earlier.

METRIC CUP & SPOON SIZES*

cup	metric
1/4 cup	60ml
1/3 cup	80ml
1/2 cup	125ml
1 cup	250ml
spoon	metric
1/4 teaspoon	1.25ml
1/2 teaspoon	2.5ml
1 teaspoon	5ml
2 teaspoons	10ml
1 tablespoon (equal to 4 teaspoons)	20ml



LIQUIDS*		
metric	cup	imperial
30ml		1 fl oz
60ml	1/4 cup	2 fl oz
80ml	1/3 cup	2 3/4 fl oz
100ml		3 1/2 fl oz
125ml	1/2 cup	4 fl oz
150ml		5 fl oz
180ml	3/4 cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 3/4 fl oz
310ml	1 1/4 cup	10 1/2 fl oz
375ml	1 1/2 cup	3 fl oz
430ml	1 3/4 cup	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 1/2 cups	21 1/2 fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz

MASS (WEIGHT)*	
10g	1/4oz
15g	1/2oz
30g	1oz
60g	2oz
90g	3oz
125g	4oz (1/4 lb)
155g	5oz
185g	6oz
220g	7oz
250g	8oz (1/2 lb)
280g	9oz
315g	10oz
345g	11oz
375g	12oz (3/4 lb)
410g	13oz
440g	14oz
470g	15oz
500g	16oz (1 lb)
750g	24oz (1 1/2 lb)
1kg	32oz (2lb)
1.5kg	48oz (3lb)
2kg	64oz (4lb)

CUP CONVERSIONS FOR METRIC AND IMPERIAL*								
Ingredient	1 cup		1/2 cup		1/3 cup		1/4 cup	
breadcrumbs, dry	90g	2 3/4oz	45g	1 1/2oz	30g	1oz	25g	3/4oz
butter	250g	8oz	125g	4oz	80g	2 1/2oz	60g	2oz
cheese, shredded/grated	80g	2 1/2oz	40g	1oz	35g	1oz	25g	3/4oz
choc bits	190g	6oz	95g	3oz	70g	2 1/4oz	55g	1 3/4oz
coconut, desiccated	85g	2 3/4oz	45g	1 1/2oz	35g	1oz	20g	1/2oz
flour, plain/self-raising	150g	4 3/4oz	75g	2 1/2oz	50g	1 1/2oz	40g	1 1/2oz
rice, uncooked (long-grain/basmati/jasmine)	200g	6 1/2oz	100g	3oz	70g	2 1/4oz	50g	1 1/2oz
sour cream	235g	7 1/2oz	125g	4oz	85g	2 1/2oz	65g	2oz
sugar, brown – lightly packed	160g	5oz	80g	2 1/2oz	60g	2oz	45g	1 1/2oz
sugar, brown – firmly packed	200g	6 1/2oz	100g	3oz	70g	2 1/4oz	55g	1 3/4oz
sugar, caster	220g	7oz	115g	3 3/4oz	80g	2 1/2oz	60g	2oz
sugar, icing	150g	4 3/4oz	80g	2 1/2oz	60g	2oz	45g	1 1/2oz
sugar, white	225g	7oz	110g	3 1/2oz	80g	2 1/2oz	60g	2oz
sultanas	170g	5 1/2oz	90g	3oz	65g	2oz	45g	1 1/2oz