



COOKSISTER

Waar's 'it lekker? Find out with Farzana Kumandan



BAKER'S DELIGHT

Cake artist shares flop-proof soetgoed recipes

AT FUNCTIONS or birthday parties, my highlight is always checking out the 'cake table'.

Each family has that baker, the one that bakes with love, we look out for what they brought along and grab those first.

To me that phenomenal baker is Basheera from Sweet Miracles.

Basheera, a self-taught cake artist who bakes traditional *soetgoed* like *melktert*, snowballs and *hertzoggies* just like Gran made, and also creates custom-made masterpieces that adds a sweet touch of magic to any occasion.

Her passion for baking started when her daughter turned one and she wanted to bake her a birthday cake.

Fourteen years later, she bakes to sell, has regular pop ups and has even ventured into classes, sharing her knowledge of cake art

BY FARZANA KUMANDAN

with those eager to learn. "Sharing my knowledge through baking and cake decorating workshops gets me super excited," she says.

"It is so rewarding watching the faces of our ladies light up when they realise they've conquered their fears and unleashed their creative streak."

Empowering

Basheera inspires us and shows us how much you can achieve by empowering yourself.

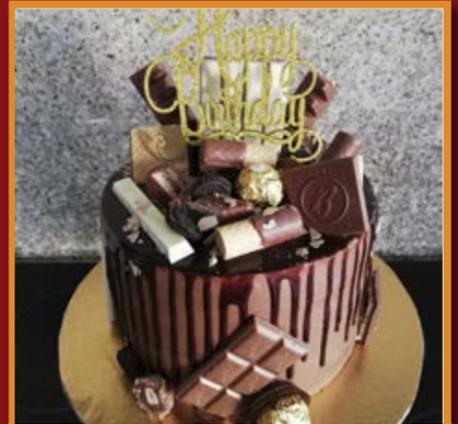
If you can dream it, you can do it, so let her story inspire us and allow us to follow our dreams.

Today she is sharing her secret, easy and flop-proof recipes with you.

For more info or recipes, follow Basheera on Instagram or Facebook @sweetmiracles_basheerafakier.



PASSIONATE: Basheera Fakier



CHOCOLATE CAKE

Ingredients

- 3 x-large eggs
- 1(250ml) cup of sugar
- 1/2 (125ml) cup oil
- 1 t vanilla essence
- 1 (250ml) cup of cake flour
- 2 t baking powder
- 1/4 cocoa dissolved in 1/2 cup boiling water

Method:

Preheat the oven to 170°C.
Beat sugar and eggs until light and frothy.
Add oil and vanilla essence and mix well.
Add dry ingredients in 3 parts and mix until all lumps have been mixed through. Lastly, add cocoa mixture and blend well.
Baking time will vary depending on whether a cake or cupcakes are being baked.
Estimated baking time for a 20cm cake is 45 minutes (if the pan is 1/3 full of mixture).

COFFEE BUTTER-CREAM ICING

Ingredients

- 250g softened butter
- 4 cups icing sugar
- 2 t of coffee dissolved in 3 T of slightly warmed cream/milk
- 1 t vanilla essence

Method

Whip softened butter until light in colour. Add 1/2 portion of icing sugar and cream well.
Add dissolved coffee and cream/milk mixture to creamed icing.
Add remaining icing sugar and mix until combined.
Add vanilla essence.
Note: If a stronger coffee flavour is desired you may add an extra teaspoon of coffee to the cream/milk portion.



MINI ORANGE & PISTACHIO BUNDT CAKE

Ingredients

- 4 large eggs
- 1 cup (250ml) sugar
- 1 cup (250ml) oil
- 2 - 3 Orange Rind (optional)
- 2 cups (500ml) of cake flour
- 1 1/2 teaspoons baking powder
- 1 cup of pure orange juice
- 1/4 cup of chopped Pistachios + extra to sprinkle
- Topping
- 1 cup (250ml) icing sugar
- 2 Tablespoons of orange juice
- Chopped Pistachios for decoration

Method

Preheat the oven to 175°C.
In a mixing bowl, sift all dry ingredients together.
Add chopped pistachios to dry ingredients. This is important to ensure that nuts are coated with flour to avoid sinking to the bottom of the baking pan.
In a separate mixing bowl mix together sugar and eggs until light and fluffy.
Add oil and mix until combined.
Add orange juice and orange rind if used.
Add dry ingredients in 2 parts and mix slowly until combined.
Spray or grease a Bundt pan and pour mixture until each cavity is 2/3 full.
Bake in a preheated oven for 15 - 20 minutes.
Allow to cool before making the glaze. Gently drizzle glaze over cakes and decorate with remaining chopped pistachios.
TIP: If you do not have a Bundt cake pan, these can be baked as cupcakes as well.

VANILLA CUPCAKES



Ingredients

- 3 x large eggs
- 1 (250ml) cup of sugar
- 1/2 (125ml) cup oil
- 1 tsp vanilla essence
- 1 & 1/4 cup of cake flour
- 2 tsp baking powder
- 1/2 cup boiling water
- Method
- Preheat the oven to 170°C.
- Beat sugar and eggs until light and frothy.
- Add oil and vanilla essence and mix until combined.
- Add dry ingredients in 3 parts and mix until all lumps have been mixed through.
- Pour batter into cupcake pan.
- Bake in a preheated oven for 15 to 20 minutes.



RED VELVET MINI CAKES

Ingredients

- 1 cup buttermilk + 1 teaspoon vinegar
- 1 cup sugar
- 1 1/4 cups of cake flour
- 1/3 cup of oil
- 1 Tablespoon of cocoa powder
- 3/4 bottle of crimson pink food colouring
- 1/2 teaspoon baking powder
- 3/4 teaspoon bicarb
- 1/4 teaspoon salt

Method

Preheat the oven to 170°C without fan.
Add vinegar to buttermilk, stir and let it stand for about 5 minutes.
Mix sugar and oil, add the buttermilk and mix until sugar is dissolved as much as possible.
Add dry ingredients in 2 parts and mix until all lumps are dissolved.
Finally add the food colouring until a rich red colour is achieved.
Bake in a preheated oven for 15 to 20 minutes.

BUTTERCREAM ICING

Ingredients

- 250g softened butter
- 4 cups icing sugar
- 1 t vanilla essence
- 1 T lemon juice
- 1/4 cup of whipping cream or milk (very slightly warmed)

Method

Whip softened butter until light in colour. Add icing sugar 1 cup at a time.
Add vanilla essence and lemon juice.
Warm water can be added to mixture if butter is still quite hard.
Tip - for rainbow colours, divide buttercream into equal parts, add gel food colouring until desired colours are achieved.
Fill piping bags with each colour.
Using a piece of cling wrap, pipe a row or two of each colour next to each other, roll closed securely, snip off one end and drop into a piping bag with a nozzle of choice and pipe onto cake or cupcake.