



Mango & Coconut Cake

Yields 1 Eggless recipe

Summers are all about Mangoes!!

This soft spongy vanilla cake with Coconut cream & Mangoes -
Is All You Need This Summer



Portions	Level	Costing
1	Medium	Rs 250*



Cake Batter

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	135 G
BAKING POWDER	6 G
BAKING SODA	1/2 + 1/8 TSP
SALT	1/8 TSP
CURD	205 G
ICING SUGAR	98 G
OIL	38 G
FULL FAT MILK	15 G
FAB VANILLA ESSENCE	1/2 TSP

Equipment Used	Oven Temperatures
BOWLS	OTG
SPATULA	180C LOWER ROD ONLY
PASTRY BRUSH	DECK OVEN
6 INCH ROUND TINS	140C UPPER ROD 180C LOWER ROD
LARGE SIEVE	UNOX
BUTTERPAPER/ PARCHMENT PAPER	150C, FAN SPEED - 1, HUMIDITY - 0
DIGITAL WEIGHING SCALE	



Cake Batter

Method

1. Preheat the oven at 180°C (OTG mode: upper rod + lower rod + fan). Grease and line two 6 inch round tins with butterpaper.
2. In a bowl, mix curd, baking powder, baking soda and salt together. Let it set for a few minutes, until it gets frothy.
3. Once it's frothy, add in vanilla essence and oil. Mix well.
4. Now sift in flour and icing sugar. Mix well using cut and fold method.
5. Lastly add in milk and form a smooth batter.
6. Now divide the batter equally between both the tins (approx. 245 g in each) and bake at 180°C (OTG mode: lower rod only) for 20 - 25 minutes or until a toothpick inserted in the centre comes out clean.

Making Cost - Rs 60*



Coconut Cream

Ingredients and Equipments

INGREDIENTS	QUANTITY
NON DAIRY WHIPPING CREAM	300 G
COCONUT CREAM	75 G

Equipment Used

BOWLS

SPATULA

ELECTRIC BEATER



Coconut Cream

Method

1. In a bowl, beat whipping cream until stiff peaks. Now fold in coconut cream.
2. Now divide it into 2 parts, one for crumb coating of the cake & the other for final assembly. Keep aside for further use.

Making Cost - Rs 95*



Soaking Syrup

Ingredients and Equipments

INGREDIENTS	QUANTITY
FROOTI	50 ML
WATER	50 ML

Equipment Used
BOWL
SPOON
SPATULA



Soaking Syrup

Method

1. In a bowl, mix frooti and water together.
2. Keep aside for further use.

Making Cost - Rs 25*



Mango Coconut Cake Assembly

Ingredients and Equipments

INGREDIENTS	QUANTITY
MANGOES	1.5 NO.
ROASTED COCONUT	ACCORDINGLY
CHEFMASTER SUNSET YELLOW COLOR	2 DROPS
CHEFMASTER LEMON YELLOW COLOR	2 - 3 DROPS
PEARL SPRINKLES	ACCORDINGLY

Equipment Used

TURNING TABLE

PALETTE KNIFE

BENT PALETTE KNIFE

CAKE LEVLLER

METAL SCRAPER

PASTRY BRUSH

OPEN STAR NOZZLE

PIPING BAGS

TWEEZERS

CAKE BASE



Mango Coconut Cake

Assembly

Method

- Firstly, divide both the sponges equally using a cake leveller.
- Now place a tissue paper on the turning table and then place cake base over it. Then pipe some frosting on the cake base.
- Now place first layer on it (use bottom layer of sponge). Soak it with soaking syrup using a pastry brush.
- Pipe frosting on the sponge starting from centre and then spread it using palette knife. Place palette knife in the centre and keep it at an angle of 45° while spreading the frosting (apply little pressure).
- Now place chopped mangoes over the frosting and then again pipe frosting over it, to cover it.
- Place second layer (invert the top layer of sponge) and repeat the steps, followed by third layer (inverted top layer of another sponge) and lastly the fourth layer (invert the bottom layer).
- Now pipe a thin layer of frosting on the the top and sides of the cake for crumb coating. Smooth the top using palette knife and sides using metal scraper (keep it at 45° angle, touching the cake completely) .
- Freeze the crumb coated cake for 15 - 20 minutes or until the frosting sets.
- Meanwhile divide the frosting kept for final coating in 3 parts, one for final coating, another for using with open star nozzle, and last for mango color frosting (add lemon yellow & sunset orange color to this part).

- Now for final coating, pipe a thick layer of frosting and smooth it out using palette knife for top and scraper for sides.
- To remove excess frosting from the edges at the top, keep palette knife at the level of the cake and move inwards.
- For the top spiral design, use a bent palette knife, moving outwards from the centre, while rotating the turning table.
- Now pipe dollops on the top using open star nozzle.
- For fault line effect, pipe colored frosting from the bottom in a wavy motion and smooth using metal scraper.
- Now stick some roasted dessicated coconut over the colored frosting, and sprinkle some at the top of the cake, in centre.
- Finish off by placing chopped mangoes followed by some pearl sprinkles.

Making Cost - Rs 70*