Article published on March 6th 2012 | Food

Cakes are the centerpiece of every occasion, be it birthdays, anniversaries, weddings or any other events. It is a symbol of celebration. Baking a cake is an art. There's nothing like the smell of a freshly baked cake. Home baked cakes are still a delight and add glory to the dinner table as a sumptuous dessert. Cakes can even be enjoyed as a snack during coffee. Cakes get along with each and everything. From the traditional pound cakes to classy decorative cakes, there are cakes to suit every occasion and each personality. There are different types of cakes such as foam cakes, butter cakes, chiffon cakes, sponge cakes, angel food cakes and meringue cakes. Cakes are usually categorized by ingredients, flavors and mixing methods. Cake decoration has become an art and fantasy cakes are much in demand. As I watched the art of decorating cakes on my television powered by Satellite TV Providers, it created more rave inside me to bake one such cake at home.

Even though you can opt for a cake mix that you can buy in any super markets, baking a cake from the scratch give more pleasure. Unlike olden days, baking a cake is easier today with all the electric items we have to bake. For some, it's a refreshing event and clears the mind and mood. It can be great family activity with your loved ones and you can indulge in the pleasure of it. You can even involve your kids into this activity and introduce them to baking. Kids will enjoy a lot and understand the technique of baking. Nothing matched the pleasure of gorging on home baked cakes along with the family. You can always surprise your loved ones by baking a delicious cake. This is another way of telling that how much you love them. All you have to do is follow a good recipe and if you are new to baking cakes it best to start with basic and simple cakes. Success with any recipe lies in strictly adhering to the measurements and methods of cooking. The same applies to baking cakes. Here's a simple recipe for vanilla cake and bake this easy recipe without much trouble.

Before you start to bake a cake there are few important notes to keep in mind. Preheating the oven is a must and baking the cake in right temperature yields in the best cake. Choose apt pans to bake cakes and shiny pans are the best suited. Have all the ingredients at room temperature for best results. Grease the pans before pouring the batter into it and dust it with cocoa instead of flour. Measure the ingredients as per the recipe calls. For better texture, try substituting buttermilk for regular milk in your cake recipe. For each cup of buttermilk used, add 1/2 teaspoon of baking soda to the dry ingredients. To split layer cakes loop a long strand of unflavored dental floss around the center of the cake horizontally. Cross the ends and slowly and firmly pull on each end to cut cleanly through the cake. Cool the cake thoroughly before frosting.

A simple vanilla cake includes two and half cups of flour, two cups of sugar, one cup of butter, four eggs, one cup of milk, two tea spoons of baking powder and one tea spoon of vanilla. Pre heat the oven to 350 degrees and grease two cake pans. Beat sugar and butter till nice and fluffy and add eggs one by one until it becomes creamy and smooth. Add rest of the items gently and pour into the pans. Bake for 30-40 minutes and rest it on racks to cool completely. Cover it with your desired frosting late

Article Source:
http://www.articleside.com/food-articles/different-uses-of-baking-soda-for-household-purposes.htm - Article Side

Treeves - About Author:
Tina is a freelance writer and a food blogger. She likes to watch food shows on her television

powered by a Dish TV Packages.

Article Keywords:
Dish TV Packages, Baking Soda, baking powder

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!