

# Cakes

with Elena Cremer



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Elena Cremer

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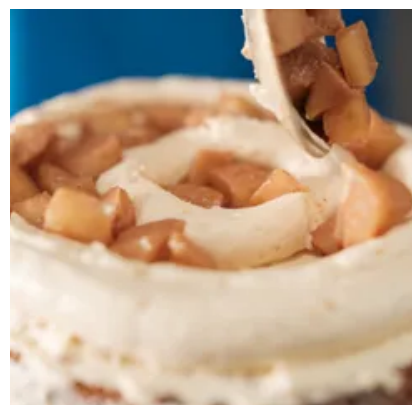
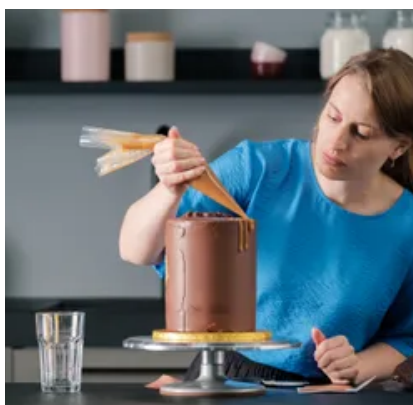
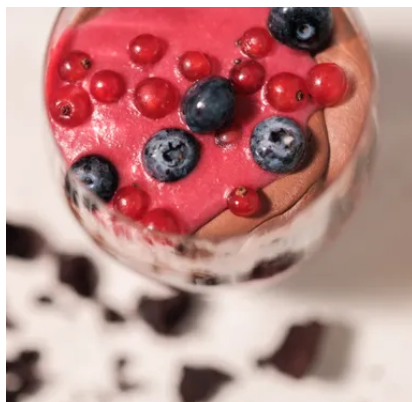
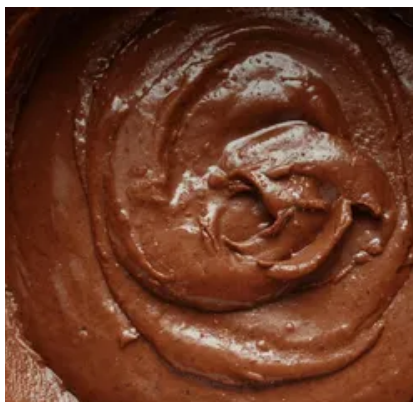
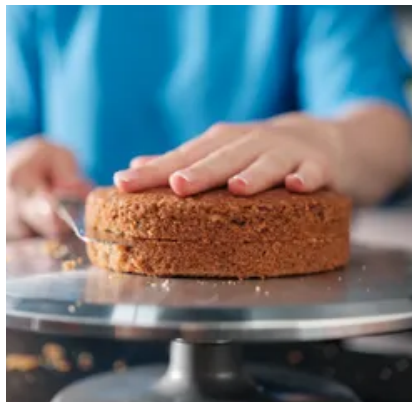
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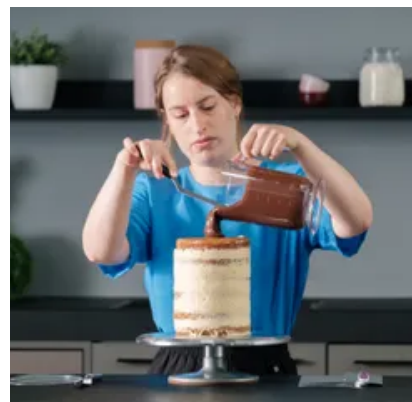
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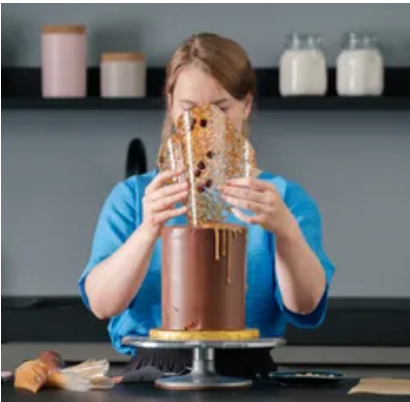
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# Amazing Cakes

Elena Cremer shows you step-by-step how to bake delicious and truly beautiful cakes.

In this course, you will learn the basics of baking stunning and delicious cakes. Under the guidance of Elena Cremer, a renowned food photographer, blogger, and cake expert, you will learn the necessary techniques and receive valuable tips to elevate your baking creations to a new level.

Find out which equipment is helpful for cake baking and how to plan your cake project from A to Z. This includes preparing cake bases, soaks, fillings, and frostings. Elena explains how to properly assemble, frost, and decorate cakes, turning them into wonderful works of art.

Here you will find all recipes and information about the course. Enjoy baking, decorating, and tasting!

Thanks!

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# Elena Cremer

Elena has had a passion for creative work since childhood. As a student, she then set the course for a new career with her baking blog.

Elena Cremer was born and raised in Cologne. Her parents nurtured her artistic streak early on, taking her to museums. After graduating from high school, she studied literature and fine arts in Berlin and Potsdam and spent some time abroad, including in Russia and Colombia.

While studying, Elena worked in Spiegel's Berlin office, but she aspired to a more hands-on and creative career. Cooking and baking have always been among her passions. Her enthusiasm for baking truly ignited when she created her first wedding cake and discovered French patisserie. In 2016, she founded the blog "La Crema Patisserie" and began working as a food photographer.

Today, Elena oversees many different projects: She publishes her own baking magazine, "La Pâte", develops recipes, runs a Secret Supper Club called "Süß und Salzig", and published her own cake book "Tolle Torten" ("Amazing Cakes") in 2022, which was awarded the German Cookbook Prize.



Elena Cremer

I have always experienced cakes and tortes as a unifying element that brings people together and brings joy.



# Vanilla Cake Bases



Ingredients & Infos

		3 eggs, size L
Preparation 30 min	Total time 24 h	2 1/3 cups flour
for 3 bases (Ø 15 cm/6 in.)		1 cup + 2 tbsp milk
1 tbsp + 1½ tsp baking powder		1 pinch salt
1 stick + 2½ tbsp butter		1 ¼ cups sugar
		1 pinch vanilla

Recipe Steps

Step 1

**Preparing** \_\_\_\_\_ Preheat the oven to 160 °C (320 °F). Grease the cake pans well and line the bottoms with a circle of parchment paper.

Step 2

**Batter** \_\_\_\_\_ Beat the butter on high for a few minutes until airy and almost white. Add the sugar and vanilla and continue beating for 3–5 minutes. Stir in the eggs one at a time. Sift the flour, baking powder, and salt into a bowl and mix. Alternate adding the milk and the flour at low speed. Once everything is combined, turn off the stand mixer.

- 1 stick + 2½ tbsp butter
- 1 ¼ cups sugar
- 3 eggs (size L)
- 2 1/3 cups flour
- 1 tbsp + 1½ tsp baking powder
- 1 pinch salt
- 1 pinch vanilla
- 1 cup + 2 tbsp milk

Step 3

**Baking** \_\_\_\_\_

Pour the batter into the prepared pans and bake for about 45 minutes on the middle rack in the preheated oven. After 35 minutes, check with a skewer to see if the cake is baked through. Let the cakes cool in the cake pans for 30 minutes.

Step 4

**Finishing Touch** \_\_\_\_\_

Carefully loosen the edges of the cake with a sharp knife, turn the cakes out of the pans and let them cool completely upside down. Remove the parchment paper, wrap the cake bases in plastic wrap and refrigerate overnight.

## **Workbook**

with recipes and information  
for the online cooking course  
with Elena Cremer

## **Course**

Cakes

## **Confectioner**

Elena Cremer