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CAKE BAKER PRO

Recipes



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YIELD 6 SERVINGS
PREP TIME 20 MINUTES + 1 HOUR RISE
COOKING TIME 45 MINUTES

INGREDIENTS

1 ½ CUP ALL-PURPOSE FLOUR + 1 TABLESPOON
2 TABLESPOONS CANE SUGAR
1 TEASPOON INSTANT YEAST
¼ TEASPOON KOSHER SALT
1 LARGE EGG, ROOM TEMPERATURE
½ CUP WHOLE MILK, WARMED TO 110°F.
4 TABLESPOONS UNSALTED BUTTER, SOFTENED

For the filling:

½ CUP LIGHT BROWN SUGAR
2 TABLESPOONS UNSALTED BUTTER, SOFTENED
1 TABLESPOONS GROUND CINNAMON

For the icing:

1 ½ OUNCES CREAM CHEESE, ROOM TEMPERATURE
¼ CUP + 1 TABLESPOON CONFECTIONERS SUGAR
1 TABLESPOON UNSALTED BUTTER, ROOM TEMPERATURE
½ TABLESPOONS WHOLE MILK
½ TEASPOON VANILLA EXTRACT
PINCH OF SALT

Small Batch Cinnamon Buns

Directions

In the bowl of a stand mixer fitted with the hook attachment or by hand combined the flour, yeast, sugar, and salt. Mix in the egg and milk and turn the mixer to medium-high speed. As the dough starts to come together and form a ball, add the butter one tablespoon at a time and then increase the speed to high. Mix on high for about 2-3 minutes. Transfer the dough to a well floured surface and knead until the dough is soft to touch and no longer sticky.

Coat the cake pan with oil and place the dough inside the pan. Lower the lid and turn the dial to the ferment setting. Press start to begin. Let the dough rise for 1 hour. After the dough has doubled in size, remove from the Cake Maker and transfer back to a well floured surface, roll out into a rectangle that's about 12x14 inches, give or take. In a small bowl mix together the filling of butter, cinnamon and brown sugar and spread across the dough, leaving a 1 inch border on all sides.

Roll the dough up on the long side and cut into six equal pieces. Place back in the cake pan, close the lid and let sit for about 15-20 minutes. After the cinnamon buns have doubled in size, turn the dial to the rapid setting, press the color to dark and start baking for 45 minutes. Let the cinnamon buns cool completely and remove from the Cake Machine. In a small bowl mix together the cream cheese, powdered sugar, butter and milk and spread across the top before serving. Cinnamon buns are best served the same day.



YIELD 6-8 SERVINGS
PREP TIME 10 MINUTES
COOKING TIME 1 HOUR, 35 MINUTES

INGREDIENTS

¾ CUP UNSALTED BUTTER, ROOM TEMPERATURE
¾ CUP CANE SUGAR
3 LARGE EGGS, ROOM TEMPERATURE
1 ½ CUPS ALL-PURPOSE FLOUR
2 TEASPOONS BAKING POWDER
½ TEASPOON SALT
1 CUP RASPBERRY JAM
¾ CUP HEAVY WHIPPING CREAM
¼ CUP CONFECTIONERS SUGAR + EXTRA FOR DUSTING

Victoria Sponge Cake

Directions

In the bowl of the cake machine with the kneading blade in place add the butter, cane sugar and eggs. Use a spatula to break up the yolks of the eggs slightly. Add in the flour, baking powder and salt. Close the lid of the cake machine and turn the dial to the basic setting, press the color to dark and press start to begin baking.

After 20-30 minutes, the mixing should be finished, give a quick check to make sure all the ingredients are incorporated and place the cake pan cover on top. Continue baking for the remaining time on the machine. Once the machine has finished baking, very carefully remove the cake pan cover and insert a thin skewer or cake test to see if the cake has finished baking through. If it is still raw in the center, replace the cover, turn the dial to Bake to add more bake time as needed. Press start to finish baking.

When the time has finished. Carefully remove the cake pan cover and let the cake cool in the pan for about 15-20 minutes and then transfer to a wire rack. Use a small spatula to remove the kneading blade from the bottom of the cake. Flip back over on top and cool completely. While the cake is cooling, make the whipped cream by combining the heavy whipping cream and confectioners sugar and whipping until you reach stiff peaches. To build the cake, slice in half using serrated knife, spread the jam on the bottom layer and then the whipped cream. Place the top layer of the cake on top of the whipped cream and dust with confectioners sugar.



YIELD 6-8 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 1 HOUR, 25 MINUTES + COOLING

INGREDIENTS

6 OUNCES BITTERSWEET CHOCOLATE
½ CUP (8 TABLESPOONS) UNSALTED BUTTER
¾ CUP CANE SUGAR
4 LARGE EGGS, ROOM TEMPERATURE
1 TEASPOON PURE VANILLA EXTRACT
½ CUP COCOA POWDER
¼ TEASPOON SALT
½ TEASPOON INSTANT ESPRESSO (OPTIONAL)
4 OUNCES WHITE CHOCOLATE, MELTED (OPTIONAL)

Flourless Chocolate Cake

Directions

In a double boiler melt the chocolate and the butter or in a microwave safe bowl melt the chocolate and butter in 30 second increments, stirring in between making sure the chocolate does not burn. Pour the melted chocolate into the cake maker, fitted with the kneading blade, add the sugar and eggs. Break the eggs up slightly with a spatula. Add in the cocoa powder, salt, vanilla and if using instant espresso.

Lower the lid, turn the dial to the Classique du Chocolate setting, press the color to dark and press start to begin baking. After 20-30 minutes, the mixing should be finished, give a quick check to make sure all the ingredients are incorporated, if using the white chocolate add the chocolate at this point and use a small spatula to swirl it around the top, then place the cake pan cover on top. Continue baking for the remaining time on the machine.

Once the machine has finished baking, very carefully remove the cake pan cover and insert a thin skewer or cake test to see if the cake has finished baking through. If it is still raw in the center, replace the cover, turn the dial to Bake to add more bake time as needed. Press start to finish baking. When the time has finished let the cake cool for about 30 minutes and then transfer to the refrigerator to chill completely for about 4-6 hours before serving. Due to the delicate nature of the cake, it is best to serve directly from the cake pan.



YIELD 6-8 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 1 HOUR, 40 MINUTES

INGREDIENTS

6 LARGE EGGS + 1 EGG WHITE
ROOM TEMPERATURE AND SEPARATED

¼ CUP LEMON JUICE

½ CANOLA OR VEGETABLE OIL

2 TABLESPOONS LEMON ZEST

1 ½ CUPS SUGAR

2 ¼ CUP CAKE FLOUR

1 TABLESPOON BAKING POWDER

1 TEASPOON SALT

For the glaze:

½ - ¾ CUP CONFECTIONERS SUGAR

ZEST AND JUICE FROM 1 LEMON

Lemon Chiffon Cake

Directions

Separate the yolks from the eggs, placing the yolks in the cake pan and the whites in a clean bowl. Add the lemon juice, oil, zest, sugar, cake flour, baking powder and salt to the cake pan. Using a wire whisk or your stand mixer fitted with the whip attachment, whisk all 7 egg whites until they reach soft peaks. Lower the lid and turn the dial to the chiffon cake setting, press dark color and then start.

After about 5-10 minutes, check on the wet/dry ingredients. Once they are mostly incorporated add in the egg whites. After 20-30 minutes, the mixing should be finished, give a quick check to make sure all the ingredients are incorporated and place the cake pan cover on top. Continue baking for the remaining time on the machine. Once the machine has finished baking, very carefully remove the cake pan cover and insert a thin skewer or cake test to see if the cake has finished baking through. If it is still raw in the center, replace the cover, turn the dial to Bake to add more bake time as needed. Press start to finish baking.

When the time has finished. Carefully remove the cake pan cover and let the cake cool in the pan for about 15-20 minutes and then transfer to a wire rack. Use a small spatula to remove the kneading blade from the bottom of the cake. Flip back over on top and cool completely. Once the cake is cooled, combine the lemon juice, zest and confectioners sugar in a small bowl to make the glaze. Depending on how thick you would like the glaze to be add more or less sugar. Pour over the top and let sit for 10 minutes to set.



YIELD 6-8 SERVINGS
PREP TIME 10 MINUTES
COOKING TIME 1 HOUR, 40 MINUTES

INGREDIENTS

½ CUP CANE SUGAR
1/3 CUP HONEY
3 LARGE EGGS, ROOM TEMPERATURE
½ CUP UNSALTED BUTTER, ROOM TEMPERATURE
½ CUP WHOLE MILK
1 TEASPOON ALMOND EXTRACT
½ TEASPOON VANILLA EXTRACT
2 CUPS ALMOND FLOUR OR ALMOND MEAL
1 TEASPOON BAKING POWDER
½ TEASPOON BAKING SODA
½ TEASPOON SALT
HONEY TO FINISH
½ CUP SLIVERED ALMONDS

Honey Almond Cake

Directions

Add the sugar, honey, butter and eggs to the cake pan. Use a spatula to break the eggs up slightly and then add the almond flour, baking powder, baking soda, salt, almond extract, vanilla extract and milk. Lower the lid, turn the dial to low-gluten setting, the color to dark and press start to begin.

After 20-30 minutes, the mixing should be finished, give a quick check to make sure all the ingredients are incorporated and place the cake pan cover on top. Continue baking for the remaining time on the machine. Once the machine has finished baking, very carefully remove the cake pan cover and insert a thin skewer or cake test to see if the cake has finished baking through. If it is still raw in the center, replace the cover, turn the dial to Bake to add more bake time as needed. Press start to finish baking.

When the time has finished. Carefully remove the cake pan cover and let the cake cool in the pan for about 15-20 minutes and then transfer to a wire rack. Use a small spatula to remove the kneading blade from the bottom of the cake. Flip back over on top and cool completely. Finish the cake with a drizzle of honey and sprinkle the slivered almonds over the top before serving.



YIELD 6-8 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 1 HOUR, 25 MINUTES

INGREDIENTS

½ CUP (8 TABLESPOONS) UNSALTED BUTTER
ROOM TEMPERATURE

¾ CUP CANE SUGAR

2 LARGE EGGS, ROOM TEMPERATURE

2 CUPS ALL-PURPOSE FLOUR

1 ½ TEASPOONS BAKING POWDER

1 TEASPOON SALT

1 TEASPOON GROUND CINNAMON

1 CUP WHOLE MILK

1 GRANNY SMITH APPLE, PEELED, CORED AND CHOPPED

Streusel topping:

½ CUP BROWN SUGAR

½ CUP ALL-PURPOSE FLOUR

½ TEASPOON GROUND CINNAMON

4 TABLESPOONS BUTTER, ROOM TEMPERATURE

Apple Coffee Cake

Directions

Add the butter, sugar and eggs to the cake pan fitted with the kneading blade. Use a spatula to bread up the eggs slightly and then add the flour, baking powder, salt, cinnamon and milk. Turn the knob to the fruit cake setting, press dark for color and start to begin baking. When the machine beeps, lift the lid and add in the chopped apples, lower the lid and let the machine continue mixing the batter.

While the cake batter is mixing, prepare the streusel topping by mixing the brown sugar, flour, cinnamon and butter in a small bowl. After another 15 minutes, give a quick check to make sure all the ingredients are incorporated and then sprinkle the streusel topping over the batter, then place the cake pan cover on top. Continue baking for the remaining time on the machine.

Once the machine has finished baking, very carefully remove the cake pan cover and insert a thin skewer or cake test to see if the cake has finished baking through. If it is still raw in the center, replace the cover, turn the dial to Bake to add more bake time as needed. Press start to finish baking. When the time has finished. Carefully remove the cake pan cover and let the cake cool in the pan for about 15-20 minutes and then transfer to a wire rack. Use a small spatula to remove the kneading blade from the bottom of the cake. Flip back over on top and cool completely before serving.



YIELD 6-8 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 1 HOUR, 50 MINUTES

INGREDIENTS

- 1 CUP ALL-NATURAL APPLESAUCE
(NO SUGAR ADDED)
- 8 MEDJOOOL DATES, PITTED
- 1/3 CUP VEGETABLE OR CANOLA OIL
- 2 LARGE EGGS
- 1 TEASPOON PURE VANILLA EXTRACT
- 1 CUP GRATED CARROTS
- 2 CUPS ALL-PURPOSE FLOUR
- 2 TEASPOONS BAKING POWDER
- 1 TEASPOON BAKING SODA
- 1 TEASPOON GROUND CINNAMON
- 1/2 TEASPOON GROUND NUTMEG
- 1/2 TEASPOON SALT

Sugar-Free Applesauce Carrot Cake

Directions

In the bowl of a food processor add the applesauce and dates and pulse until the dates are pureed. Add the purée to the cake pan, along with the oil, eggs and vanilla. Use a spatula to break the eggs up slightly and then add in the carrots, flour, baking powder, baking soda, cinnamon, nutmeg and salt.

Lower the lid, turn the dial to sugar free, the color to dark and press start to begin baking. After 20-30 minutes, the mixing should be finished, give a quick check to make sure all the ingredients are incorporated and place the cake pan cover on top. Continue baking for the remaining time on the machine.

Once the machine has finished baking, very carefully remove the cake pan cover and insert a thin skewer or cake test to see if the cake has finished baking through. If it is still raw in the center, replace the cover, turn the dial to Bake to add more bake time as needed. Press start to finish baking. When the time has finished. Carefully remove the cake pan cover and let the cake cool in the pan for about 15-20 minutes and then transfer to a wire rack. Use a small spatula to remove the kneading blade from the bottom of the cake. Flip back over on top and cool completely.



YIELD 4-6 SERVINGS
PREP TIME 5 MINUTES
COOKING TIME 20 MINUTES

INGREDIENTS

1 ½ CUPS LIGHTLY SALTED OR UNSALTED PEANUTS
1/3 CUP CANE SUGAR
2 TABLESPOONS WATER

Sugared Peanuts

Directions

Place the peanuts, sugar and water in the cake pan with the kneading blade in place. Close the lid, turn the dial to stir-fry, press start, reduce the time to 20 minutes and press start to begin cooking.

Once the time has finished, transfer the peanuts to a parchment lined baking sheet to cool completely.

Serve immediately or store in an airtight container.



PREP TIME 25 MINUTES
COOKING TIME 4-8 HOURS
TOTAL TIME 4-8 HOURS + COOLING

INGREDIENTS

1 LITER (½ GALLON) WHOLE OR 2% MILK
½ CUP COMMERCIAL YOGURT

Homemade Yogurt

Directions

In a dutch oven or large stock pot add the milk over medium heat and heat up the milk until it reaches 200° F. or boiling. Remove from the heat and reduce the temperature down to 115° F. Place the commercial yogurt in a small bowl and whisk in some of the cooled yogurt to thin it out, pour back into the pot and whisk to combine.

Pour the milk into the cake pan, cover and turn the dial to the yogurt setting. Press start and then reduce the time to 4 hours. After 4 hours the yogurt should set depending on the cultures you used. If it is not set, add more time to the cake machine. The longer the yogurt sits, the more tart and thicker it will become.

Once set, transfer the yogurt to small individual containers or one large container to cool completely. For a thicker, greek style yogurt strain off extra liquid. Yogurt will keep in the refrigerator for about 2 weeks.