



# Bakery Workshop

## ADVANCE BROWNIES

- RED VELVET BROWNIES
- CREAM CHEESE BROWNIES
- TURTLE BROWNIES
- 3 LAYAR OREO BROWNIES
- MARSHMALLOW BROWNIES

## DIFFERENT KIND OF FROSTING

- VANILLA FROSTING
- CAMEL FROSTING
- CHEESE FROSTING
- CHOCOLATE FROSTING
- MOCHA FROSTING
- LEMON FROSTING
- MINT CREAM FROSTING

## DRUNKEN CHRISTMAS CAKE (EGG AND WITHOUT EGG)

- CHRISTMAS STEAM PUDDING
- CHERRY BRANDY CAKE
- RED WINE CAKE
- OREO VODKA CAKE
- PLUM CAKE

## VALENTINE'S DAY (EGG AND WITHOUT EGG)

- THE HIDDEN HEART SURPRISE
- VIENNESE FINGERS
- RED VELVET HEART COOKIES
- .ROCKY ROAD BROWNIE
- CHOCOLATE FUDGE ICING
- RED VELVET CUP CAKE

## (HEALTHY WHEAT AND JAGGERY CAKES. (EGG AND WITHOUT EGG)

- WHOLE WHEAT JAGGERY CAKE WITH HEALTHY SEED
- DATE AND JAGGERY CAKE
- BLUEBERRY CRANBERRY BANANA JAGGERY CAKE WITH TOPPING
- WHOLE WHEAT CARROT AND BLACK CURRANT CAKE
- WHOLE WHEAT DARK CHOCOLATE CAKE



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**VISIT US-**

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**WEBSITE- <https://www.perfectcookery.in/>**

**FACEBOOK PAGE- PERFECT COOKERY  
CLASSES**

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**YOUTUBE- RAMNI RALHAN**

**(<https://youtu.be/bXZrvJ7VWJM>)**

## JAPANESE CAKE

- FRUIT ROLL
- CHOCOLATE SWISS ROLL
- COTTON CHEESE CAKE
- SPONGE CAKE
  
- GLUTEN FREE
- CHOCOLATE ALMOND CAKES
- BANANA BREAD
- CHOCOLATE CHIP COOKIE
- SPRITZ COOKIES
- GLUTEN FREE BANANA
- CHOCOLATE BUNT CAKE
  
- SUGAR FREE 1 DAY CLASS
- 1-DARK CHOCOLATE CAKE
- 2-PRUNES & BANANA CAKE
- 3-BASIC COOKIE DOUGH
- 4-FRESH FRUIT TRIFLE MOCHA

## AMERICAN COOKIES WORKSHOP

- 1. BOUNTY BAR COOKIES
- 2. SNICKER DOODLE COOKIES
- 3. NUTELLA FUDGE COOKIES
- 4. SOFT & CHEWY BROWNIE COOKIES
- 5. GOOEY MARSHMALLOW COOKIES

## MIRROR GLAZED ICING

- 1- CHOCOLATE
- 2-PLAN
- 3-MARBLE

## 4 DAYS FLAVOR CAKES

1. PINA COLADA CAKE
2. SNICKER CAKE
3. BUTTER SCOTCH
4. BLACK FOREST
5. WHITE FOREST
6. RASMALAI CAKE

## CAKE POPS 1 DAY CLASS

- 1-BLUE MONK MICKY MOUSE
- 2-HELLOW KITTY RAINBOW
- 3-RICETTA CAKE POP

## BROWNIE EXTRAVAGANZA

1. CHOCOLATE BROWNIES
2. FUDGY CHOCOLATE BROWNIES
3. COCOA BROWNIES
4. COCOA FUDGE BROWNIES
5. TURTLE BROWNIES
6. ROCKY ROAD BROWNIES
7. CREAM CHEESE SWIRL BROWNIES

## CAKE FILLING 1 DAY CLASS

- 1-BLUEBERRY FILLING
- 2-LEMON FILLING
- 3-CARAMEL FUDGE
- 4-MANGO FILLING
- 5-STRAWBERRY FILLING

## TEA - TIME CAKE 1 DAY CLASS

- 1-RICH CHOCOLATE WALNUT CAKE
- 2-BANANA & ORANGE CAKE
- 3-LEMON CAKE / WITH LEMON GLAZED ICING
- 4-CARROTS & RAISING CAKE / MANGO UPSIDE DOWN CAKE
- 5-DEATH BY CHOCOLATE CAKE

## ADVANCED TEA TIME CAKES 1 DAY

- 1-ORANGE CHIFFON CAKE
- 2-CREAM CHEESE POUND CAKE
- 3-DEVIL FOOD CAKE
- 4-SAVEHER TORTE CAKE
- 5-LEMON DRIZZLE

- COOKIE 1 DAY CLASS**  
1-CHOCO CHIP COOKIE  
2-COCONUT COOKIE  
3-MELTING MOMENTS  
4-OATS & CRISPY COOKIE

- EUROPEAN COOKIES**  
1-DOUBLE CHOCOLATE CHUNK  
COOKIE  
2- BLUEBERRY OAT COOKIE  
3- PEANUT BUTTER COOKIES  
4- MOLTEN LAVA COOKIES

- PREMIX WORKSHOP**  
1. CHOCOLATE CAKE PREMIX  
2. BROWNIES  
3. VANILLA CAKE  
4. COOKIES  
5. RED VELVET CAKE  
6. RED VELVET COOKIES

- PERFECTING THE ART OF PIES &  
TARTS**  
1.SAVORY VEGETABLE TARTLETS  
2. LEMON PUDDING TART  
3. CHOCOLATE MOUSSE TART  
4. FRESH FRUIT TART  
5. VANILLA PUDDING  
6. BANOFFEE PIE  
7. APPLE PIE

- CLASSIC HOMEMADE COOKIES**  
1. DIGESTIVE BISCUITS  
2. ATTA BISCUITS  
3. DOUBLE CHOCOLATE CHIP COOKIE  
4. VANILLA SHORTBREAD COOKIES  
5. OAT COOKIES  
6. VIENNESE FINGERS  
7. COCONUT COOKIES

- WAFFLES 1 DAY CLASS**  
1-APPLE & CINNAMON WITH  
VANILLA ICE-CREAM  
2-CHOCOLATE CHIP WAFFLE  
WITH HOT FUDGE  
3- VANILLA WAFFLE WITH MAPLE SYRUP  
4- SPINACH WAFFLE WITH CHEESE  
SAUCE  
5- OATS & WHEAT WAFFLE WITH  
STRAWBERRY SYRUP

- VEGAN RAKHI WORKSHOP**  
1. CREAMY MOIST CHOCOLATE CAKE  
2. VANILA POUND CAKE  
3. BANANA WALNUT BLUEBERRY CUP  
CAKE  
4. BISCOFF CHEESE CAKE  
5. CHOCOLATE HAZELNUT COOKIES  
OR ALMOND COOKIES

- MINIATURE FRENCH DESSERTS**  
1.MADELEINES  
2.CHOCOLATE MADELEINES  
3.FINANCIERS  
4.JACONDE SPONGE FOR OPERA  
CAKE & PETIT FOUR  
5.OPERA CAKE  
5.OPERA CAKE ASSEMBLY