

## CHAPTER 2

### INGREDIENTS AND UTENSILS OVERVIEW

#### 2.1 DESCRIPTION OF THE MATERIAL TO BE USED

1. Barley Flour

Main ingredients that contains low sugar, complex carbohydrates, and gluten free.



Picture 1. Barley Flour

2. Dark Chocolate Compound

To give some flavour, moist and colour inside the cake.



Picture 2. Dark Chocolate Compound

### 3. Coconut Oil

To give moisture and helps to rise the batter.



Picture 3. Coconut Oil

### 4. Coffee

To enhance the chocolate flavour.



Picture 4. Coffee

### 5. Stevia

Natural sweetener that contains zero calories and better than sugar.



Picture 5. Stevia

6. Whole egg

Source of proteins and emulsifier.



Picture 6. Eggs

7. Salt

Enhance the flavour of flour.



Picture 7. Salt

8. Honey

Natural sweetener.



Picture 8. Honey

9. Cocoa Powder

Give colour in cake and richer chocolate taste



Picture 9. Cocoa Powder

10. Vanilla Extract

To give flavor and to get rid the smell of eggs.



Picture 10. Vanilla Extract

11. Raisins

To give toppings inside the cake

Picture 11. Raisins



12. Almonds

To give extra crunchy inside the cake



Picture 12. Almonds

13. Coconut Flakes

To give extra coconut flavor inside the cake



Picture 13. Coconut Flakes

## 2.2 THE TOOLS USED DURING THE PROCESSING

### 1. Digital scale

Digital Scales used to measure the precise amount of ingredients that are used.



Picture 14. Digital Scale

### 2. Baking pan

To put the batter when oven the batter.



Picture 15. Baking Pan

### 3. Baking paper

Baking Paper is used as a base before you put your batter into baking pan



Picture 16. Baking Paper

### 4. Silicone Spatula

Digital scale used to measure the amount of the ingredients.



Picture 17. Silicone Spatula

### 5. Flour Sift

Used to separate and break up clumps in flour and cocoa powder



Picture 18. Flour Sift

6. Oven

Used to bake the batter



Picture 19. Oven

7. Mixing-bowl

An object to mix the batter



Picture 20. Mixing Bowl



## 8. Spoon

To take the ingredients to keep it hygiene



Picture 21. Spoon

## 9. Blender

To blend and make the barley flour



Picture 22. Blender

## 10. Stove

Stove used to bain-marie the chocolate



Picture 23. Stove

## 11. Whisk

To mix all the ingredients



Picture 24. Whisk

## 12. Brush

To attach the baking paper and baking pan



Picture 25. Silicone Brush

### 13. Knife and Cutting Board

Used to chop the chocolate



Picture 26 & 27. Cutting Board and Knife

### 14. Cooling Rack

Used for chill the cake.



Picture 28. Cooling Rack

15. Sauce Pan

Used for bain-marie



Picture 29. Sauce Pan

16. Baking Hand Gloves

Used for taking hot pan from oven



Picture 30. Baking Hand Gloves