

Chocolate covered spatula Dripping on the kitchen counter

Nearby kitchen table
Frosted with some coconut flour

Swimming in a pool of jello Burning like in hot inferno

A great collection of mouthwatering recipes, with easy-to-follow instructions. I should say Jasmina has an excellent sense of cooking and baking.

Marwah Murad, Pakistan

Jasmina's recipes have the most important ingredients for delicious meals, cakes or desserts: Passion. Joy and a good taste ⊕

Bettina S., Germany

If you are looking for inspiration for every occasion and for each person. You will find it in this book!

Helena Maria, Poland

Simply Irresistible! Jasmina takes her recipes and elevates them into works of art. I am a big fan of her delicious, unique and excellent work!

> Harish Kumar Launch Your Genius, USA

Beyond The Cake

LET'S GET ON THE BAKING TRAIN!
CHU CHU...

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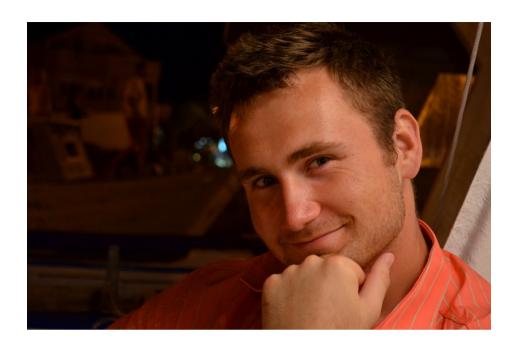
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About the Authors



Jasmina is a fun loving, cake baking, food cooking, people caring, always dancing, nature enjoying chatterbox who's goal this year is to get you enjoy preparing your food with or for the people you care about. Her persistence on doing things she loves against all odds makes her following growing and her waistline thin.

She's a child inside and shy at times but enjoys making people happy, so she's learning to live with it.



Zvonimir takes fun seriously, or as he'd like to say it: *has serious fun*. He makes everything he approaches seriously fun, which takes a toll on his results, making everything beautiful and precise (like German meeting French on a hot summer night). He could have been a great plastic surgeon if it wasn't for his belief that everyone's beautiful if you know how to look.

That took him on a path of creative technology and photography, finding art in everything he does (*yes, programming is an art*).

He'll take you with him on his journey to the stars, having *serious fun* along the way.

Welcome to my baking train!

Wow, here we are! The adventure begins! :)

Hi, my name is Jasmina, welcome to my baking train. We will travel to 16 magical places where we will have fun and learn something new.

When I discovered baking a few years ago, recipes I stumbled upon didn't satisfy my curiosity and my eagerness for learning new things. They were just a bunch of ingredients you mix in a proper way to get a cake.

I wanted more! What was behind those glorious desserts? Who came up with all those delicious ideas? Are they hard to make? Is it fun? What do we know about the ingredients?

A lot of questions and not so many answers.

To add to the mix, I love stories!

This is how the idea for the baking train come up! Every cake has its story, and your kids or loved ones can participate in making them (or kids can just make them themselves ;-)).

I hope you will enjoy all the stories behind the recipes and have fun on this magical trip!

So climb aboard!



1st stop: Pancake Town

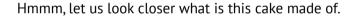
Pancake Cake

Chu, chu... Pancake Town! Who likes pancakes? Hands up and follow me!

Pancake party!

Why is this town called

Pancake Town, there are no pancakes! There's only this cake over there...



Ingredients:

- ✓ 1000 ml (4 ¼ cups) milk
- ✓ 360 g (2 ¾ cups) sugar
- ✓ 3 eggs
- 2 tbsp of melted unsalted butter or 2 tbsp of oil (you don't have to put anything, try and see what suits you best, the cake has better structure if you put a little butter or oil)
- ✓ pinch of salt
- ✓ 10 g (1 tbsp + 1 tsp) vanilla sugar / bourbon sugar or 1 tsp of vanilla extract
- ✓ 540 g (4 ¼ cups) of all purpose flour

Oh, it has the same ingredients as pancakes. It really is a pancake-cake! That explains a lot.

I am sure it is easy to prepare...

Preparation:

Mix sugar and vanilla sugar with eggs until foamy.

Add the other ingredients and mix well.

You will get liquid mixture just like for regular pancakes.

This is the part where you can get your kids and you can put anything you like, fruit, nuts or even chocolate chips:))

This is one of those cakes you can pick the ingredients you enjoy and there is virtually no chance to screw it up.

Also, you can camouflage some of the less popular ingredients, like raisins, dried fruit or whatever else, in a tasty cover ;-)

Pour the mixture in a baking pan 30 x 40 cm wide.

Bake 40 minutes at 180 °C (356 °F).

Let it cool for a while.

You can cut it in cubes, squares or just tear apart into little pieces that you put some jam on.

Have fun and let the kids enjoy eating with their hands!

Tip: If you have some homemade jam or you can make some, this cake is a winner!

Who want's some? Come on everyone, choose your favorite topping and dig in :)





Fun facts / Did you know?

- ★ 1000 years ago, they served pancakes on shrove Tuesday. Seems like Tuesdays were awesome back then.
- William Shakespeare (you know, the Romeo and Juliet guy) loved pancakes so much, he often mentioned pancakes during his plays.¹
- It is common in France to touch the frying pan handle and make a wish while the pancake is turned, holding a coin in one hand.
- One pancake fan ran a marathon while continually tossing a

Photo Tip: Keep it simple.

There's nothing wrong with decorating food before photographing but if you're shooting a simple cake, try emphasizing its simplicity and see how it sees You

its simplicity and see how it goes. You may be surprised with the results.

pancake for more than three hours.²

Like the preview?

Ready to get the full thing?

Close the preview and scroll down ;)