



## EGGFREE/EGGLESS BAKING & PASTRY MODULE

### OVERVIEW

This Egg-Free Baking Class is designed how to create delicious cakes, cookies, and breads without eggs. Explore creative substitutes and techniques and expand your baking skills. Learn recipes for eggless treats that are just as fluffy, moist, and tasty!

### COURSE STRUCTURE

- Lesson 1 - Introduction to Eggless Baking : Overview of egg substitutes, Importance of eggless baking
- Lesson 2 - Basic Techniques : Measuring ingredients accurately, Mixing methods for eggless recipes
- Lesson 3 - Eggless Breads : Quick breads, Yeast breads
- Lesson 4 - Cakes and Cupcakes : Eggless vanilla and chocolate cakes, Creative frosting techniques
- Lesson 5 - Cookies and Bars : Eggless cookie recipes , Layered bars
- Lesson 6 - Pastries and Pies : Making flaky pastry dough, Eggless fruit pies and tarts
- Lesson 7 - Frostings and Fillings : Eggless buttercream and ganache, Fruit compotes and custards

#### SAMPLE MENU:

- Zucchini bread, Banana Bread, pesto bread
- lemon curd tart, pears and raisin pie, apple Strudel
- Chocolate truffle gateau, Florida gateau
- cheese cake in jar , Chocolate mousse in jars

### ACCREDITATION

IICA – Skill Enhancement Certificate

### WHO CAN APPLY/ STUDENT ELIGIBILITY

Must be at least 18 years old  
Open to beginners  
Aspiring Chef  
Home Bakers  
Bakery Enthusiasts  
Patisserie & Culinary Chef Students  
Entrepreneurs

### DURATION

Mid-Session 1 Month or As per learners availability

### FEE STRUCTURE

To be discussed