CONTENTS

Apple and Apricot Cake
Chocolate Ganache Cake
Doll Cake
Heart Cake
Lemon Cupcakes
Mini Saffron Cake
Pistachio and Toffee Cake
White Chocolate Orange Cake
Strawberry and Almond Torte
Yogurt Cake
Banana Ginger Cake
KDD Cake
Date Cake
Strawberry Tunnel Cream Cake

My ultimate pleasure is food! And so it follows that the kitchen is my favourite room in our home. Food unites people in a delightful way, a simple everyday pleasure that can soothe, revive, and tantalise. There is something very rewarding about the time and effort spent in creating extremely delicious food.

When KDD asked me to create the series of Extreme Cuisine Thick Cream Cookbooks as gifts for their customers, I was delighted to accept. One of my favourite ingredients is cream, and KDD Thick Cream is the freshest, thickest, tastiest cream out there. So it was back to my kitchen to create a series of mouthwatering recipes that I hope will inspire and delight you and your loved ones.

Manal Al Alem
Apple and Apricot Cake

Ingredients

**Kneading:**
- 1 1/2 cups flour
- 1 1/2 teaspoons corn flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 2 large eggs
- 1 cup sugar
- 1 x 250 ml pack KDD Thick Cream
- 1/4 cup KDD Butter, melted
- 1 teaspoon vanilla

**Filling:**
- 1 large apple, peeled, cored and sliced
- 2-3 large apricots, cored and sliced
- 1 teaspoon cinnamon
- 2 tablespoons sugar

Separation

Heat oven to 180°C. Butter an 8-inch round cake pan, line with baking paper. Keep aside.

Chop a piece of paper sift flour, corn flour, baking powder, salt and baking soda. Keep aside.

Beat the eggs and sugar until light and fluffy. Stir in the KDD Thick Cream, melted KDD Butter and vanilla.

Fold in the flour mixture, mix well. Spread into the prepared pan.

Arrange the apple and apricot slices in the prepared pan, and sprinkle with cinnamon and sugar.

Bake for 35-40 minutes or until a wooden toothpick inserted in the center comes clean and is golden brown.

Cool. Serve with whipped KDD Kwik Whip.

The apple, apricot and cinnamon blend together to create this tasty cake. Serve with KDD Kwik Whip and a cup of tea.
**Chocolate Ganache Cake**

**Ingredients**

- **Cake:**
  - 250 ml pack KDD Thick Cream
  - 1/4 cup water
  - 1/2 cup cocoa powder
  - 1 teaspoon vanilla
  - 1 teaspoon instant coffee powder
  - 2 cups flour
  - 1 tablespoon baking soda
  - 1/2 teaspoon baking powder
  - 1/4 teaspoon salt
  - 1 cup KDD Butter, softened
  - 2 cups light brown sugar
  - 4 large eggs

- **Ganache:**
  - 250 ml pack KDD Thick Cream
  - 400 gms chocolate

**Preparation**

1. **Cake:** Heat oven to 180°C. Butter two 8-inch, 2-inch-deep round cake pans and line bottoms with baking paper. Dust pans with flour.
2. In a small casserole heat KDD Thick Cream, water, cocoa, vanilla, and coffee powder. Mix well until smooth, keep aside.
3. Sift together flour, baking soda, baking powder, and salt. Keep aside. Beat together KDD Butter and brown sugar in a large bowl with an electric mixer at high speed until fluffy, add eggs one at a time, beating well after each addition.
4. Add flour mixture and cocoa mixture in batches, beginning and ending with flour and mixing at low speed until just combined. Divide batter among pans.
5. Bake 30 - 35 minutes until a tester inserted in center comes out clean. Cool completely.

6. **Ganache:** Bring KDD Thick Cream to a simmer in a medium saucepan, remove from heat. Whisk in chocolate until smooth. Transfer Ganache to a bowl and chill covered, stirring occasionally, until thickened but spreadable.
7. Cut each cake into two layers. Spread 1/2 cup ganache evenly over each layer. Spread remaining ganache evenly on top and on sides of cake. Chill until ganache is firm. Cut and serve.

*Sprinkling KDD Thick Cream in the cake mixture and Ganache creates a smooth, silky texture to this chocolate cake. Sprinkle some powdered sugar on top for a crema.*
Doll Cake

**Ingredients**

- 2 ½ cups flour
- 2 teaspoons baking powder
- ¾ teaspoon salt
- ¾ cup KDD Butter, softened
- 1 250 ml pack KDD Thick Cream
- 2 ½ cups sugar
- 4 large eggs
- 2 teaspoons vanilla

**Frosting**

- 250 ml pack KDD Kwik Whip
- ½ cup powdered sugar
- Plastic doll
- Food colour

**Preparation**

1. Heat oven to 170°C. Grease and lightly flour a 9-inch tube pan; set aside.
2. Cake: Sift flour, baking powder and salt; set aside. In a large mixing bowl beat KDD Butter, KDD Thick Cream and sugar for 4 – 5 minutes or until mixture becomes very light and fluffy. Add eggs, one at a time, beating on medium speed for 1 minute after each addition. Add vanilla. Gradually add flour mixture, beating on low speed until just combined. Pour batter into prepared pan.
3. Bake 50 – 60 minutes or until a wooden toothpick inserted near center comes out clean. Cool.
4. Frosting: KDD Kwik Whip and sugar until light and fluffy, divide into 2 or 3 bowls. Add different food colour to the bowls as desired.
5. Insert plastic doll into centre of cake. Place frosting in a decorating bag fitted with a medium to large rose tip. Pipe ruffles and other dress details on the cake. Chill until frosting is set.

This Doll cake is perfect for tea parties, children's birthdays or baby showers. You can also create your own decorations or ask your children to help decorate. The cake is a delightful treat for any occasion.
Heart Cake

Ingredients:

Cake:
- 1/4 cup flour
- 1/3 cup cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs
- 1/4 cup sugar
- 2 tablespoons KDD Butter, melted
- 1 teaspoon vanilla extract

Mousse:
- 250 ml pack KDD Thick Cream
- 1/2 teaspoon cinnamon
- 350 gms chocolate

Filling:
- 1/2 cup strawberry jam
- Raspberries

Preparation:
2. Cake: Sift flour, cocoa, baking powder and salt into medium bowl. Keep aside.
3. Combine eggs and sugar in large metal bowl. Set bowl over a saucepan of simmering water. Whisk until sugar dissolves, about 2 minutes. Remove from water. Beat mixture 4 - 5 minutes until thick. Add flour mixture, melted KDD Butter and vanilla extract in gently. Pour batter into pans.
5. Mousse: Bring KDD Thick Cream and cinnamon just so simmer in medium saucepan. Add chocolate and stir until melted, chill.
6. Spread jam on both tops of cake layers. Spread some of the mousse over the cake. Gently press second layer, jam side down. Frost with a thin layer of mousse.
7. Heat the remaining mousse then pour over cake. Arrange raspberries around the cake. Chill until firm. Place cake on platter and serve.

This smooth, velvet Heart Cake is perfect for any celebration. The KDD Thick Cream will create a creamy and tasty filling and glaze.
Lemon Cupcakes

Ingredients

Cake:
- 1 1/2 cups flour
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup KDD Butter, softened
- 1/4 cup sugar
- 1 teaspoon vanilla
- 2 large eggs
- 1 cup 250 ml pack KDD Thick Cream
- 1 teaspoon lemon peel

Lemon Frosting:
- 1 1/2 cups KDD Kwik Whip
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla
- 1/2 cup 250 ml pack KDD Thick Cream

Preparation

1. Heat oven to 180°C. Line twelve 2 1/2-inch muffin cups with paper cups, set aside.
2. Cake: In a medium bowl, sift flour, baking powder, baking soda, and salt, set aside.
3. In a large bowl, beat KDD Butter, sugar and vanilla with an electric mixer on medium to high speed until fluffy. Add eggs one at a time, beating well after each addition. Add flour mixture and KDD Thick Cream alternately, beating on low speed after each addition until combined. Stir in lemon peel.
4. Spoon into prepared muffin cups.
5. Bake 18 - 20 minutes or until a wooden toothpick inserted in centres comes out clean. Cool completely on a wire rack.
6. Top cupcakes with lemon frosting, sprinkle with more shredded lemon peel.
7. Lemon Frosting: In a medium bowl, put KDD Kwik Whip, sugar and vanilla, whip until light and fluffy. Stir in lemon peel.

These lemon cupcakes are the best choice for a light snack with a warm cup of tea or coffee. You may replace the lemon with orange or some other citrus.
Mini Saffron Cake

**Ingredients**

**Saffron Mixture:**
- 1 teaspoon saffron, crushed
- 2 tablespoons rose water

**Cake:**
- 1 ¼ cups flour
- 1 ½ teaspoons baking powder
- 1 teaspoon ground cardamom
- ¾ teaspoon salt
- ½ cup sugar
- 3 large eggs
- 1 teaspoon vanilla
- 250 ml pack KDD Thick Cream

**Saffron Glaze:**
- 2 cups powdered sugar
- 1 – 2 tablespoons milk
- Sesame seeds

**Preparation**

1. Heat oven to 180 C. Butter and flour 6 mini bundt pans; sprinkle some sesame seeds in bottom. Set aside.
2. Saffron Mixture: Soak saffron in rose water for few minutes.
3. Cake: Sift together flour, baking powder, salt, and cardamom; set aside.
4. Beat sugar, eggs and vanilla with an electric mixer until fluffy.
5. Add flour mixture and KDD Thick Cream alternately with sugar mixture, beating after each addition. Stir in half of the saffron mixture. Spread batter into prepared pans.
6. Bake 20 – 22 minutes or until a wooden toothpick inserted near the centre of each cake comes out clean. Cool.
7. Saffron Glaze: In a small bowl sift powdered sugar, add remaining saffron mixture and stir well until glaze is smooth, adding milk as needed.
8. Spoon saffron glaze over cake. Sprinkle with sesame seeds.

The saffron adds a Middle-Eastern taste to this classic recipe, and KDD Thick Cream adds a creamy texture.
Pistachio and Toffee Cake

Ingredients

Cake:
- 2 1/4 cups flour
- 2 1/4 teaspoons baking powder
- 1 teaspoon salt
- 1 cup KDD Butter, softened
- 1 1/3 cups sugar
- 2 large eggs
- 2 large egg whites
- 1 teaspoon vanilla
- 1 250 ml pack KDD Thick Cream

Toffee Sauce:
- 1/4 cup light brown sugar
- 6 tablespoons KDD Butter
- 1 tablespoon honey
- 3 large egg yolks
- 1 250 ml pack KDD Thick Cream
- 1 teaspoon vanilla

Toffee Frosting:
- 3 250 ml pack KDD Whisp, cold
- Ground pistachio nuts

Preparation

1. Heat oven to 180°C. Butter and flour two 25x17 cm cake pans; set aside.

2. Cake: Sift together flour, baking powder and salt; set aside.

3. Beat KDD Butter and sugar until fluffy. Add eggs and egg whites, one at a time, beating well after each addition. Stir in vanilla.

4. Add flour mixture alternately with KDD Thick Cream, beating well after each addition. Spread batter into prepared pans.

5. Bake 22 - 25 minutes or until a wooden toothpick inserted in cake comes out clean. Cool.

6. Cut each cake horizontally; fill cake layers and frost top and sides with Toffee Frosting and ground pistachio nuts. Pour toffee sauce on top. Chill.

7. Toffee Sauce: In a medium sauce pan put brown sugar, KDD Butter, honey, egg yolks, KDD Thick Cream and vanilla. Stir until well and bring to boil, simmer 8 - 10 minutes until sauce is thick, stirring frequently. Cool. Reserve 1/4 cup Toffee Sauce for cake topping.

8. Toffee Frosting: In a mixing bowl put remaining Toffee Sauce and KDD Whisp, whip until light and fluffy.

KDD Thick Cream, KDD Whisp and KDD Butter together will create this great cake. Serve it to impress your family and friends.
White Chocolate Orange Cake

Ingredients

Cake:
- 1 1/4 cup flour
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 cup KDD Butter, softened
- 1 cup sugar
- 4 large eggs
- 100 grams white chocolate, melted
- 1 350 ml pack KDD Thick Cream
- 1 tablespoon orange peel
- 1 teaspoon vanilla
- 1/4 cup orange juice

Orange Frosting:
- 2 350 ml pack KDD Kwik Whip, cold
- 1/4 cup powdered sugar
- 1 teaspoon orange peel
- Chocolate leaves
- Orange peel

Preparation

1. Heat oven to 180C. Grease and flour an 8 x 8 x 2-inch baking pan; set aside.
2. Cake: Sift together the flour, baking powder, baking soda, and salt; set aside.
3. In a large mixing bowl, beat the KDD Butter and sugar until light and fluffy.
4. Add eggs, one at a time, beating well after each addition. Beat in chocolate and KDD Thick Cream.
5. Add flour mixture and beat on low speed until just combined. Stir in orange peel and vanilla. Pour batter into prepared pan.
6. Bake 25 - 30 minutes or until a wooden toothpick inserted near the center comes out clean. Cool.

Prepare this white chocolate orange cake as a gift for any occasion.
strawberry and Almond Torte

Ingredients:

Cake:
- 1 1/4 cups flour
- 2/4 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon salt
- 1/4 cup KDD Butter, softened
- 1 cup sugar
- 3 large eggs
- 1 teaspoon vanilla
- 1 teaspoon orange peel
- 250 ml pack KDD Thick Cream

Almond Filling:
- 1 cup sliced almonds
- 1/4 cup powdered sugar
- 2 tablespoons KDD Butter, softened
- 2–3 tablespoons orange juice
- 1/4 cup strawberry jam

Frosting:
- 2 250 ml pack KDD Whipped cream
- 2–4 tablespoons powdered sugar
- Toasted sliced almonds fresh strawberries

Preparation:

Heat oven 180°C. Grease and flour two 8 x 1/2 inch round baking pans. Set aside.

1. Sift together flour, baking powder, soda and salt in a large mixing bowl. Set aside.
2. Beat KDD Butter and sugar 2–3 minutes until light and fluffy.
3. Add eggs, one at a time, beating well after each addition. Stir in vanilla and orange peel. Add flour mixture and KDD Thick Cream alternately, beating well after each addition. Spread batter into prepared pans.
4. Bake for 20–25 minutes or until wooden toothpicks inserted in the centre come out clean. Cool cake completely on wire racks.
5. Cut each cake in half, spread jam on one cake layer, then top with one third of the almond filling. Repeat layering with the cake layers, jam, and almond filling. Spread Frosting over cake. Cover with toasted almonds. Chill until set.
6. Almond Filling: In a bowl or food processor, puree almond, KDD Butter and orange juice; beat until smooth.
8. Garnish with fresh strawberries and serve.

Use KDD Thick Cream to make a rich and creamy cake batter. This torte will impress your family and friends.
## Yogurt Cake

### Ingredients

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar Syrup:</td>
<td>1 1/2</td>
</tr>
<tr>
<td>cup sugar</td>
<td></td>
</tr>
<tr>
<td>1/4 cup water</td>
<td></td>
</tr>
<tr>
<td>tablespoon lemon juice</td>
<td></td>
</tr>
<tr>
<td>Cake:</td>
<td></td>
</tr>
<tr>
<td>2 cups flour</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon baking soda</td>
<td></td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>1 cup coconut, desiccated</td>
<td></td>
</tr>
<tr>
<td>1 cup sugar</td>
<td></td>
</tr>
<tr>
<td>250 ml pack KDD Thick Cream</td>
<td></td>
</tr>
<tr>
<td>1 pack KDD Yogurt</td>
<td></td>
</tr>
<tr>
<td>5 large eggs</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td></td>
</tr>
</tbody>
</table>

### Topping:

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>250 ml pack KDD Kwik Whip, cold</td>
<td></td>
</tr>
</tbody>
</table>

### Preparation

1. **Sugar syrup**: In a medium casserole, place sugar, water and lemon juice, bring to boil then simmer 5 – 6 minutes. Cool.
2. **Heat oven to 170 C. Butter and flour a 10-inch round cake pan. Keep aside.**
3. **Cake**: Sift flour, baking soda, baking powder and salt, stir in coconut. Keep aside.
4. **In a medium bowl mix sugar, KDD Thick Cream and KDD Yogurt. Keep aside.**
5. **Beat eggs and vanilla until light and fluffy. Fold in the cream and yogurts mixture alternatively with flour mixture. Mix for one minute until well blended.**
6. **Pour into prepared pan.**
7. **Bake 40 – 45 minutes or until a wooden toothpick inserted near the centre comes out clean. Cool.**
8. **Turn the cake onto a serving plate. Brush the sugar syrup on cake slowly until cake is well soaked. Let cake cool.**
9. **Topping**: Whip the KDD Kwik Whip and pipe it on top of cake. Garnish with strawberries.

KDD Thick Cream and KDD Yogurt will make this cake tasty and very different. Top with KDD Whipping Cream and fresh fruits.
Banana Ginger Cake

Ingredients

- 6 tablespoons KDD Butter, softened
- 1 cup light brown sugar
- 3 large bananas, sliced
- 10 pieces walnuts

Cake:
- 1 1/2 cups flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup KDD Butter, softened
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla
- 1 teaspoon ginger, finely minced
- 250 ml milk KDD Thick Cream

Preparation

1. Heat oven to 350°F. Sugar the bottom and sides of a deep 9-inch round cake pan with 6 tablespoons KDD Butter. Sprinkle brown sugar over bottom of pan; arrange banana and walnuts on top of sugar. Keep aside.

2. In a large mixing bowl, cream together the KDD Butter, sugar, eggs, and vanilla. Stir in the flour, ginger, and salt. Mix until smooth.

3. Spoon batter over bananas in pan, and smooth top.

4. Bake cake for 35-40 minutes until a toothpick inserted in the center comes out clean. Invert onto a rimmed platter while still hot.

KDD Thick Cream will make your cake batter very creamy and tasty. Enjoy the caramelized banana slices flavored lightly with Ginger.
Strawberry Tunnel Cream Cake

Ingredients

Cake:
- 1 1/2 cups flour
- 1 1/2 cups sugar
- 1/2 cups egg whites
- 2 teaspoons cream of tartar
- 1/4 teaspoon salt
- 1/4 teaspoon vanilla

Strawberry filling:
- 1/3 cup water
- 1 tablespoon unflavored gelatin

Topping:
- 250 ml pack KDD Thick Cream
- 1 cup strawberries, chopped

Preparation

1. Heat oven to 180 C. Use tube cake pan. Don’t grease.
2. Sift together the flour and 1/2 cup sugar, set aside.
3. Whisk egg whites until they begin to foam, add cream of tartar and salt. Continue to whisk until the egg whites reach soft peaks. At this point, whisk in the remaining sugar about two tablespoons at a time. Continue to whisk the egg whites until stiff peaks form. Use a spatula to fold the flour into the egg whites. Add vanilla.
4. Pour the batter into the tube pan and level with a spatula.
5. Bake for 30 – 35 minutes until cake is light and golden brown. Remove cake from the oven and immediately invert the pan. Cool completely.
6. Using a long serrated knife, cut the cake through the middle, remove the top layer and dig a shallow furrow in the middle of the bottom layer. Fill it with the strawberry filling. Return the top of the cake. Coat the outside of the cake with whipped cream. Chill.

KDD Kwik Whip has a very light, fluffy texture. Chill well before beating.
Date Cake

Ingredients

Cake:
1. 250 ml pack KDD Thick Cream
2. 1 cup dates, chopped
3. 2 teaspoons baking soda, divided
4. 1 1/2 cups flour
5. 1/2 teaspoon salt
6. 1 teaspoon vanilla
7. 1/4 cup corn oil
8. 2 large eggs
9. 1/4 cup light brown sugar
10. 1/2 cup sugar

Topping:
1. 10 pieces walnuts
2. 10 pieces dates, halved
3. 1 250 ml pack KDD Thick Cream

Preparation

1. Heat oven to 180°C. Use 11 x 3-inch loaf pan, line with baking paper. Keep aside.

2. In a medium casserole, heat KDD Thick Cream, add dates and one teaspoon of baking soda. Stir well until dates are soft and mixture is lukewarm. Keep aside.

3. In a mixing bowl sift flour, remaining one teaspoon baking soda and salt. Add vanilla, oil, eggs, brown sugar and sugar, beat for 1 minute then add the cream and dates mixture. Beat 2 minutes until mixture is smooth.

4. Pour into pan. Top with walnuts and date halves.

5. Bake for 40 - 45 minutes until a toothpick inserted in the centre comes out clean. Cool in pan.

6. Slice cake, arrange in platter, pour KDD Thick Cream on top and serve.

KDD Thick Cream will add a rich flavour and texture to this tasty cake.
KDD Cake

Ingredients:

Cake:
2 cups flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup KDD Butter, softened
1/2 cup sugar
1 teaspoon vanilla
5 large eggs

KDD Creamy Syrup:
1 250 ml pack KDD Thick Cream
1/2 cup KDD Milk
1/4 cup sugar
1/3 cup cocoa powder

Topping:
1 250 ml pack KDD Whipped cream
3 - 4 tablespoons powdered sugar
A assorted fruits

Preparation:
2. Cake: Sift flour, baking powder, baking soda, and salt together, set aside.
3. Cream the KDD Butter, sugar and vanilla together until fluffy. Add eggs, one at a time, beating well after each addition.
4. Add the flour mixture to the butter mixture 1/4 cup at a time, mixing well until blended. Pour batter into prepared pan.
5. Bake for 35 - 40 minutes. When cake is baked piece it in 10 or 12 different places with a fork or skewer, and let it cool.
6. KDD Creamy Syrup: In a small casserole mix KDD Thick Cream, KDD Milk, sugar and cocoa powder, heat until smooth. Keep it lukewarm.
8. Pour Lukewarm KDD Creamy Syrup on top of the cooled cake. Spread topping over top of cake. Refrigerate for at least 2 hours before serving with fruits.

Use KDD Thick Cream and KDD milk to soak this cake with a tasty creamy syrup. You may use it plain if you don't like the chocolate's taste.