



# Why use steam when cooking cakes?

## Ingredients

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## Method

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[Steam ovens](#) have been used by high profile chefs in commercial kitchens for many years, but they have recently started to catch the eye of home cooks across the country who see it as a healthy and convenient way to make everyday recipes. But have you ever considered using your NEFF oven to bake a cake?

Here are three reasons why you should...

### Steam retains more flavour

When using steam, water is injected into food at regular intervals. This seals in all the flavours and nutrients of the existing ingredients which will preserve the natural colours and flavours of each element. So, whether you've chosen a flavoursome orange cake or something more chocolatey, you know the cake will let the individual flavours shine.

### It helps your cake stay moist

When you make a cake, the best result is a soft centre with lots of moisture. A steam oven helps you achieve this using a hot pressurised system that helps your cake cook evenly while retaining its moisture and flavour. This also means you can reduce the amount of butter and oil used in the cooking process, for a tasty cake without all the fat.

Want to put your steam oven to the test? Try these delicious recipes from around The NEFF Kitchen:

#### 1. Chocolate Chilli Truffle Cake

Simultaneously hot and sweet, our chocolate chilli truffle cake is delightfully deceitful. On first bite, you will experience the decadent chocolate flavours of the cocoa. Before the aftertaste of chilli kicks in and warms the back of your throat.

[Click here for the NEFF recipe.](#)

#### 2. Lemon Cheesecake

Baked cheesecakes are a crowd pleaser, perfect for entertaining guests. This decadent New York version has a rich and creamy filling which is

cooked using steam. It has a buttery biscuit base that creates that delicious crunch we all crave in a cheesecake.

[Click here for the NEFF recipe.](#)

### **3. Indulgent Vanilla Layer Cake**

Sometimes it's best to keep things simple. Our vanilla layer cake with white chocolate ganache is wonderfully moist and fluffy – using a handful of ingredients to create a truly wonderful culinary experience for your guests.

[Click here for the NEFF recipe.](#)

Interested in learning more about NEFF's steam ovens? [Click here to learn more.](#)

## **Notes**

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