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FPHP BULLETIN HOT & TOUR

THE CROSSROADS;
UNVEILING FOOD, TRENDS, & CULTURAL EXPERIENCES

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WHEN "DAUGHTERS BAKE" A HEAVEN

BY AMIRUL HAKIM ZULKIFLI, HASIFUL FATA TALHAH & NOR HAFIZAH MAZLAN

Be prepared to embark on a dessert journey like no other! The Daughters Bake Cafe has redefined the art of indulgence, elevating desserts to a level of sophistication and creativity that is simply unparalleled. From the moment you step inside this enchanting oasis of flavors, you will find yourself captivated by the elegant ambience and the alluring aroma of freshly baked treats.

The decor exudes an opulent charm, combining soft pastel hues with plush seating and a chandelier that casts a warm glow over the space. The attention to detail in every aspect of the cafe's design reflects the level of dedication and passion the owners have poured into creating this haven for dessert connoisseurs. Now, let's delve into the star of the show - the desserts themselves.

Each item on the menu is a masterpiece, skilfully crafted by a talented team of pastry chefs. More surprisingly, the chef is also the owner of the café, a former student who is from the first batch Diploma in Pastry Art, Universiti Teknologi MARA Pulau Pinang. She uses only the finest and freshest ingredients. The very friendly Chef offered expert recommendations, and I settled on three delectable creations to savour. First on the list was "The Godiva". The texture of this chocolate cheesecake was flawless. The velvety smoothness of the cheesecake filling combined with the slightly denser but still creamy milk chocolate Cremieux and roasted hazelnut on top made each bite an unforgettable experience. The crust was firm enough to hold its shape yet crumbled effortlessly, adding a delightful crunch to each heavenly mouthful.

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Next, "The Dark Choc Berry Tart " took the centre stage. This sinful creation showcased a velvety Belgium chocolate Cheesecake. The base was caramel pastry served with creamy and rich dark choc chocolate Cremieux. The Cremieux is layered with flourless chocolate cake inside, making the intensity of the chocolate an unforgettable experience. The combination of different sourish elements from fresh berries such as raspberry, strawberry, and blueberry are expertly tempered by a berry coulis, adding a tart twist that danced on my palate.

Finally, I delved into the " White Chocolate Mango Tart," a true symphony of textures and tastes. Layers of vanilla pastry shell alternate with silky vanilla white chocolate cream ganache, crowned with a fresh mango filling and finely decorated with chocolate strips. The taste is just nice and not too sweet. The subtle almond nutty flavours danced elegantly, creating a delightful harmony that left me craving for more. As a complimentary, I cannot leave the café without taking away some desserts to share these experiences with my beloved family.

Treat yourself and prepare to be delighted beyond measure...like a 'heaven' on earth.

BY AMIRUL HAKIM ZULKIFLI, HASIFUL FATA TALHAH AND NOR HAFIZAH MAZLAN

The cake and desserts are neatly packed in a box with written warm wishes on the card making it more exclusive. The impeccable service at The Daughters Bake further enhanced the entire experience. The staff's knowledge and passion for the desserts were evident as they shared stories behind the creations and engaged in delightful conversations, making me feel like an honored guest. The Daughters Bake Cafe is not just a place to satiate your sweet tooth;

it's a destination for those seeking a true Pastry and Confectionery adventure. Though indulging in such luxury comes with a price, the experience is undoubtedly worth every penny. In conclusion, the Cafe sets the bar incredibly high for dessert establishments worldwide. With its heavenly creations and top-notch service, it succeeds in creating an unforgettable and heavenly culinary escapade. For anyone seeking a symphony of flavours and an experience to cherish forever, The Daughters Bake Cafe is an absolute must-visit. Treat yourself and prepare to be delighted beyond measure...like a 'heaven' on earth.



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