

# An Assessment of Awareness and Acceptance of Fusion Cakes in Thane

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**Abstract:** *A cake is a popular dessert or baked item made from a mixture of ingredients, typically including flour, sugar, eggs, and fat, usually butter or oil. These ingredients are mixed together and often include additional flavourings, such as vanilla extract or cocoa powder. The batter is then baked in an oven to create a soft, spongy, and sweet treat. A fusion cake is a creative and innovative twist on the traditional cake, where different culinary influences, ingredients, or techniques are combined to create a unique and often unexpected flavour and visual experience. Fusion cakes can involve the incorporation of ingredients or Flavors from various culinary traditions, resulting in exciting and distinct combinations.*

**Keywords:** Fusion Cakes, Innovative Cake Flavors, Innovative Cake Flavors, International Pastry, Fusion Bakery Treats, Ethnic Flavour Infusions

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