



#FOOD & RECIPES

Flour power!

I was not the one who considered baking as a passion even three years ago. In high school when someone asked me what my passion or goal was, I would say, "become a makeup artist."

I was never the studious one and I knew that I wanted to do something out of creativity. I loved doing make up with a passion, I was also good at applying henna and I really thought once university is over, I would do something in the makeup industry. But now I do not know if I would say the same.

At a younger age I would bake a basic brownie for get-togethers and I showed a strong interest in cooking. When I went to Canada to pursue my studies, I soon realised I was not the person who enjoyed partying and going out too much (I went in winter and it used to be -20 on an average).

One day, a very close friend of mine, Tahmid said in a conversation about desserts how he was craving Nutella cheese cake! I remember making it for a *dawat* and I immediately said "Yes! I'll make it for you, but I don't have the necessary equipment."

The next day, he got me an electric beater as a gift and asked me to make him a cheesecake. I was at it, and I remember all my friends relishing it. The compliments motivated me even more and I started making brownies, cookies, and beginner level desserts.

Soon I baked on people's birthdays and I tried different flavours every single time.



By now I was already getting comments such as "You should really have a baking business." Most of the time I would laugh it off, because maintaining a business overseas, all alone and with university pressure—I could not do it for sure.

My best friends from back home would ask me to make cakes on their birthdays when I return to Dhaka and I remember when coming back just before lockdown, my suitcase had more baking ingredients than clothes.

During the lockdown in Dhaka, I opened an Instagram account, Flour power, but just to keep a portfolio of everything I made but with no intention of a business. I posted a picture of every dessert I made.

One day a girl messaged me saying if I take orders, and I got super excited and

considered talking to my father. In a moment he agreed as he never stopped us from pursuing anything that we enjoyed to do.

He helped me get the most exclusive packaging and one of my best friends, Nuzhat Minhaz, made my logo which was pink and floral and that represents me!

This is how Flour Power began. When I make cakes, I try to incorporate a little touch of me in every each of them. My cakes and cupcakes mostly are pink in colour with a touch of floral. I do not like imitating cakes made by others, but rather create something with my own imagination. When clients send me pictures, I refuse to imitate fully but rather ask for their choice of colour combinations and theme.

Baking cakes have not only been my passion since last year but it's also a form of stress relief and self-satisfaction. In my kitchen, regardless of helpers, I work on my cakes from scratch, even up to tying the

ribbons on my boxes.

Flour power is super close to my heart and everything I bake is made with love and care. I have big dreams with Flour power and want to grow big with my passion project, and someday by sending out my cakes in every corner of Dhaka city.

For now, baking cakes have become a passion from just a hobby and I can't wait to achieve milestones with my little home bakery. I am glad to be able to use this lockdown to discover myself and do what I love the most.

By Ashra Ramaisa Khan

Photo: Ashra Ramaisa Khan Essentials —

<https://www.instagram.com/flourpower19>

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