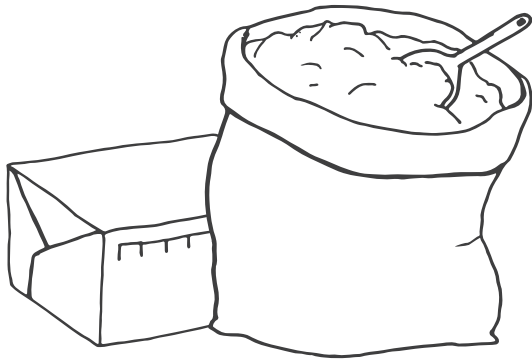


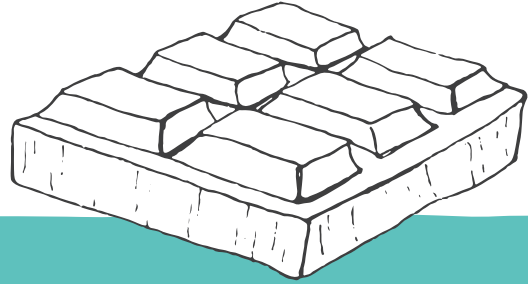
Sweetest Menu

OVEN TEMPERATURES

300 °F	150 °C
325 °F	160 °C
350 °F	175 °C
360 °F	180 °C
375 °F	190 °C
390 °F	200 °C
400 °F	205 °C
430 °F	220 °C
450 °F	230 °C



BAKE IT CHEAT SHEET



SWAP ME

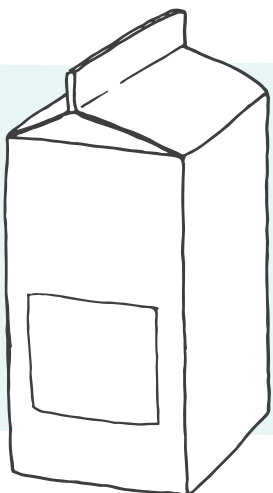
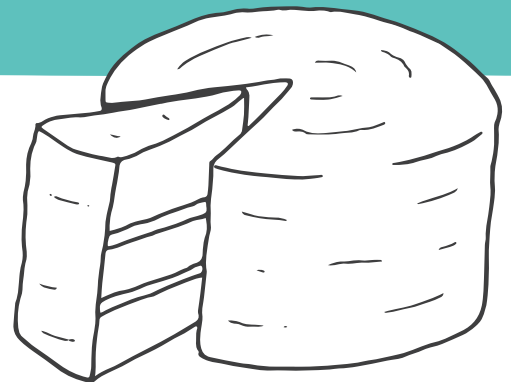
Heavy cream	←—————→	Thickened cream
Parchment paper	←—————→	Baking paper
Granulated sugar	←—————→	Caster sugar
Powdered sugar	←—————→	Icing sugar
Cornstarch	←—————→	Cornflour
All purpose flour	←—————→	Plain flour
Whole wheat flour	←—————→	Wholemeal flour
Semi sweet chocolate	←—————→	Dark chocolate

MEASUREMENTS

3.5 oz	—	100 grams
4 oz	—	115 grams
6 oz	—	170 grams
8 oz	—	225 grams
16 oz	—	450 grams

CAKE TIN SIZES

7 inch	—	18 cm
8 inch	—	20 cm
9 inch	—	23 cm
10 inch	—	25 cm
11 inch	—	28 cm
12 inch	—	30 cm



TIPS

1 stick of butter equals 1/2 cup or 115 grams

Make your own buttermilk by adding one tablespoon of white vinegar or fresh lemon juice to 1 cup of milk

Typically, an American tablespoon is 15 ml but a standard Australian tablespoon is 20 ml