

10 BAKING TIPS & TRICKS

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ALWAYS PRE-HEAT YOUR OVEN

You will have a very uneven bake if it is not preheated before you put the dish in.

WIRE RACK SHOULD BE IN THE MIDDLE OF THE OVEN JUST DEPENDING ON THE OVEN

Electric ovens bake even so the rack should be in the middle, but gas ovens depending on where the heat comes from move the rack away from the heat up, or down.



USE AN ICE CREAM SCOOPER TO MAKE THINGS PERFECT

By using a small ice cream scooper you will get perfectly round cookies. It is also a great measuring tool if you are making cupcakes each cupcake will be the same size.

USE THE CORRECT PAN SIZE

Be sure to always half your recipe if using a smaller dish, or double if you are using a bigger dish to bake. This also alters the bake time as well so make sure you are always checking on it!!



Keep an eye on it!



SET A BASE TIME

I always set my timer for 15 min. less than the recipe says. If it says to bake for 30 min I will always check it at 15min to see how it's going. I have saved a lot of cakes with this method, everyone has a different oven so keep an eye on it.

NEVER USE COLD EGGS

Always use room temp. eggs so they will incorporate into your batter properly.



ALWAYS USE ROOM TEMP. BUTTER

Using room temp. butter allows the butter to incorporate properly into the batter (exceptions: pie crust, biscuits use cold). If you don't have time to let it sit out for 30min then put it in the microwave for about 10 seconds until soft.

SCRAPE THE BOWL

Especially when using a kitchen-aid you want to scrape your bowl down on the sides and that little pocket down at the bottom that the mixer doesn't get to. This avoids chunky pieces of whatever gets stuck (ex. cream cheese, flour, butter, sugar).



READ THROUGH THE ENTIRE RECIPE FIRST

Make sure you have enough of each ingredient before starting the recipe. There have been numerous occasions when I was just a cup short of something...lol

ENSURE THAT YOUR CAKE OR CUPCAKES ARE COMPLETELY COOLED BEFORE FROSTING

If the cake or cupcake is giving off any kind of heat what so ever the effort you put into frosting your will melt off. Refrigerated cakes are the best to decorate.

