

## TIPS FOR BETTER CAKE BAKING

1. ***READ THE RECIPE AND FOLLOW THE INSTRUCTIONS CAREFULLY!!!!***
2. Gather all ingredients and equipment.
3. Use the pan size specified in the recipe. Using a pan that is too large may result in a cake that is dry and flat. Using a pan that is too small may result in a cake that cooks out of the pan or it may rise and then fall.
4. When a recipe gives a range of time for baking, check after the shortest time given.  
*Example: Bake in 350 degree oven for 20-30 minutes or until golden brown.*  
Check after 20 minutes, continue cooking if it does not appear done and remove if it is ready.
5. Measure ingredients carefully. Do not use too much or too little of the specified amount of ingredients such as flour, sugar, liquid, or fats. You may increase or decrease the amount of spices to suit your taste.
6. You will generally have a lighter cake if the flour is sifted before measuring.
7. All-purpose flour may be substituted for cake flour by removing 2 tablespoons for each cup of flour called for in a recipe.
8. All ingredients should be at room temperature unless otherwise specified in the recipe. You can speed the process of having ingredients at room temperature by placing butter/margarine in the microwave for about 15 seconds or just until soft. Place eggs still in the shell in a bowl and cover with hot water for room temperature eggs.
9. Cream butter and sugar together for approximately 5-7 minutes depending on the size and type of cake being baked. The fat and sugar for pound cakes should be beaten for 7 minutes.
10. When a cake calls for adding flour and a liquid alternately, begin and end with the flour. You should add 1/3 of the flour mixture - 1/2 of the liquid - 1/3 of the flour - the remaining half of the liquid and end with the remaining 1/3 of the flour.
11. Use Grade A large eggs. Add eggs one at a time to batter, beating thoroughly after each addition - approximately 30-60 seconds per egg.
12. Pans for shortened cakes should be greased and lightly floured.
13. Pans for unshortened cakes should not be greased or floured since these cakes must climb the sides of the pan during baking.
14. Place pans in oven so that air can freely circulate around the cake. The pans should not touch each other or any part of the oven.
15. To test a shortened cake for doneness, lightly touch the center with your fingertip. If the cake springs back, it is ready. You also can insert a toothpick into the center of the cake; if it comes out clean the cake is ready.
16. Allow the cake to cool in the pans for approximately 10 minutes unless otherwise directed in the recipe. To remove a cake from a pan, run the tip of a spatula around the sides of the cake to loosen it. Invert the cooling rack over the top of the pan and gently flip the cooling rack over.
17. Allow cake layers to cool completely before frosting.
18. When removing an angel food cake from the oven, immediately suspend the pan upside down over the neck of a bottle. Hanging the cake upside down prevents loss of volume during cooling. Cool an angel food cake completely before removing it from the pan.