

BAKING TEMPERATURES

Ingredient and Process Temperatures

Cutting in Butter	35 - 40°F	(2 - 4°C)
Creaming Butter	65 - 75°F	(20 - 21°C)
Blooming Instant Yeast (Water Temp)	85 - 100°F	(29 - 38°C)
Blooming Dry Active Yeast (Water Temp)	105 - 115°F	(41 - 46°C)
Yeast Blend (Water Temp)	120 - 130°F	(49 - 54°C)
Dough Proofing (Proof Box Temp)	80 - 90°F	(27 - 32°C)
Dough Proofing (Proof Box Humidity)	80 - 90%	

Check Your Altitude

Decreased air pressure at elevations above 3,000 ft. can increase the evaporation of liquids and the expansion of gasses. Increase *oven baking temperature* by 10-25°F (5 - 14°C). See thermoworks.com/high-altitude/.

Doneness Temperatures*

Breads

Lean-Dough Breads (Sourdough, Baguette)	190 - 210°F	(88 - 99°C)
Rich-Dough Breads (Brioche, Dinner Rolls)	180 - 190°F	(82 - 88°C)
Quick Bread/Cornbread/Muffins†	200 - 205°F	(93 - 96°C)

Cakes

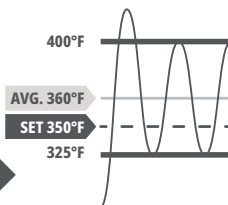
Butter Cake/Pound Cake/Coffee Cake	190 - 205°F	(88 - 96°C)
Angel Food Cake	190 - 200°F	(88 - 93°C)
Box Mix Cake	205 - 210°F	(93 - 99°C)
Molten Lava Cake	160°F	(71°C)
Cheesecake	145 - 150°F	(63 - 66°C)

Other Baked Goods

Quiche	160 - 175°F	(71 - 79°C)
Custard/Cream & Pumpkin Pie/Crème Brûlée	170 - 175°F	(77 - 79°C)
Chocolate Chip Cookies	175 - 185°F	(79 - 85°C)
Brownies (Fudgy)	180 - 190°F	(82 - 88°C)
Brownies (Cakey)	190 - 210°F	(88 - 99°C)

Preheat Your Oven

Giving your oven time to preheat is a critical, and often overlooked, step to becoming a successful baker. All ovens fluctuate above and below their set temperature. These fluctuations are large at first and settle down as the oven warms up. Be sure to let your oven preheat fully and wait an additional five minutes before baking.



For BEST results, use ThermoWorks Square DOT® with its revolutionary temperature averaging function to reveal your oven's actual baking temperature—it's rarely what you set your oven to!

* Always wait until after the "oven spring" when the structure is set and beginning to brown before piercing breads or cakes with a thermometer probe to avoid deflating tender doughs.

† For gluten-free quick breads and muffins, add 5°F (3°C) to the doneness temp.

Sources: Rose Levy Beranbaum, *Cook's Illustrated*, King Arthur Baking, Stella Parks, Sarah R. Labensky

Do not expose magnet to temperatures above 275°F.