

Ten Tips for Baking Success

1. Allow time for family baking.

- Turn off distractions of television, cell phones and computer.

2. Wash hands and counter tops before starting.

- Wear apron or large T-shirt to protect clothes.
- Long hair should be banded or covered.
- Roll-up long sleeves.

3. Stay safe! See The Thrill of Skill Fact Sheet for age-appropriate baking tasks.

4. Before you start: Read the recipe top to bottom.

5. Gather all the ingredients and equipment.

6. Use the right tools and measure correctly.

- Pour liquids in a clear liquid measuring cup placed on the countertop and read at eye level.
- Use standard dry measures for dry ingredients.
- Use measuring spoons for small amounts less than $\frac{1}{4}$ cup.

7. Ingredient basics.

- Use butter or hard stick margarine (80% fat), not a spread or reduced-fat product.
- Stir dry ingredients and spoon into dry measuring cups and level with a flat-edged utensil.
- Sift only if the recipe specifies to pre-sift before measuring.
- Avoid measuring ingredients over the mixing bowl.
- Large eggs are the standard used in home baking.

8. Take it one step at a time.

- Gather ingredients.
- Do pre-preps for ingredients and equipment as needed.

9. Oven ins and outs.

- Before preheating, make sure the oven racks are in the right place for the pans and recipe.
- Allow 10 minutes for oven to preheat.
- Place pans in the oven so they do not touch each other or the oven sides. Do not place pans on racks directly below or above another pan.
- Keep clean, dry oven mitts or pads close by.
- Have cooling racks ready.

10. Clean up during preparation and while the product bakes.

