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 ¼ 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.