Heat is an ingredient!

And carefully measuring how much you add is the key to baking success for students and their families.

Use a digital thermometer to measure your **ingredient and process temperatures**...

- **Cutting in Butter**: 35 to 40°F
- **Creaming Butter**: 68 to 70°F
- **Dry Yeast Flour Blend**: 65 to 70°F
- **Water**: 120 to 130°F
- **Blooming Yeast (Water Temp)**: 105 to 115°F
- **Proofing Dough (Air Temp)**: 75 to 90°F

Use a digital thermometer to verify your **doneness temperatures**...

- **Cheesecake**: 145 to 150°F
- **Quiche/Custard/Cream Pie**: 160 to 165°F
- **Brioche**: 180 to 190°F
- **Bagels**: 185 to 195°F
- **Sourdough**: 190 to 210°F
- **Rich Cake**: 200 to 205°F
- **Muffins**: 205 to 210°F
- **Light Cake**: 205 to 210°F

**How to take a temperature**

1. Place the probe tip in the center of what you're measuring
2. If powder or liquid, gently stir
3. If solid, push past center and pull back slowly
4. Look for the lowest number on the display

**Now you have a chance to get the top-ranked affordable digital thermometer at half off...**

**ThermoPop®**
4.8 out of 5 stars ★★★★★
2,208 Ratings

- Fast: Readings in just 3 to 4 seconds
- Guaranteed Accurate: ±2°F
- Durable and Splash-proof: IP66 Rating
- Easy to Read: Huge Backlit Display
- Fun Design: Grip with Either Hand
- 4.5” Probe: Keep Your Hand Away from the Heat
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**Take it from the experts...**

*Cook’s Illustrated/America’s Test Kitchen* calls it “dead accurate and extremely fast” that “makes the best of its size with a grippy, ergonomic design that’s reasonably secure and easy to push and pull out of dense foods.” They awarded it...

**Best Inexpensive Digital Thermometer**

*Good Housekeeping* says “For anyone looking for a simple, easy-to-use instant-read thermometer, the colorful ThermoWorks ThermoPop Thermometer...features big digits, a rotating head so you can check temps from any angle, and a thin tip.” Awarded...

**Easiest-to-Use Thermometer**