

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



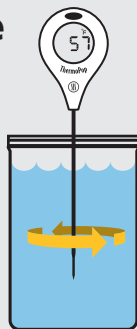
Muffins
205 to 210°F



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 ★★★★★
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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...

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