**T.L.E Reviewer**

**Baking Tools and Equipment**

* **Baking** – Cooking in dry head, especially in an oven where the temperature is uniform.

**For Measuring and/or Weight Ingredients:**

* **Dry Measuring Cups** – Used to measure dry ingredients, like flour and sugar.
* **Measuring Spoons** – Used for measuring small quantities of ingredients.
* **Liquid Measuring Cups** - Made of heavy-duty, heat resistant glass, marked on one side in cups and ounces and milliliters on the other side. Its lip and handle allow for easy pouring.
* **Dietetic Scale** - Used to measure small quantity ingredients in grams for up to 2,000 grams.
* **Weighing Scale** - Used to measure large amount of ingredients in grams and kilograms for up to 10 kilograms.
* **Thermometer** - Used to measure temperature for cooking and baking.
* **Timer** – Used to measure the amount of time needed for cooking or baking a dish or cake.

**For Cutting, Mixing, and Blending Ingredients:**

* **Grater** – Used for grating, shredding, and slicing ingredients.
* **Dough Cutter** – Used to cut dough and scrape leftover dough on working tables.
* **Pastry Blender** – Used to blend shortening and flour together until mixture forms crumbs, about the size of coarse corn meal.
* **Electric Hand Mixer** – Used to beat, blend, mix, or whip batter, egg white, cream, and the like.
* **Electric Stand Mixer** – A heavy-duty countertop mixer with stainless steel bowl with special attachments, such as hooks for kneading yeast dough, a paddle for creaming butter and sugar, and a whisk for beating batters, egg whites, and cream.
* **Sifter** – Used to sift flour, sugar, and other dry ingredients. Use a handheld sieve if you do not have a sifter.
* **Rolling Pin** – Used to roll out dough or crush cracker crumbs.
* **Whisk Beater** – Used to blend ingredients or incorporate air into a mixture.
* **Rubber Scraper** – Used to remove bits of food at the sides of the bowl.
* **Wooden Spoon** – Used for mixing, stirring, and tossing ingredients.
* **Kitchen Shears** – Used in the kitchen for cutting food. It is larger than a standard pair of scissors.
* **Cookie Cutter** – Used to combine, mix, blend, and hold ingredients.
* **Chopping Board** – Made of wood or thick, hard plastic for cutting and chopping food or ingredients.
* **Knives** – Come in different sizes and are used for different purposes.

1. **Paring Knife** – A small knife for paring, cutting, and trimming small fruits and vegetables.
2. **Kitchen Knife** – An average-sized knife used for general purposes in the kitchen.
3. **Cleaver –** A large, usually rectangular knife with a heavy, thick blade that narrows to a sharp edge. It is used for cutting meat with bones.

**For Baking and Cooking:**

* **Baking Pans** – Come in different sizes and shapes and are usually made of aluminum or stainless steel.

1. **Loaf Pan** – Long, slim pan available in a variety of sizes and lengths, ranging from 3 x 5 inches to 4 x 8 to 4 x 9 inches. It is used to bake, loaf breads and meat loaves or embutido.
2. **Jelly Roll Pan** – Large, flat pan-like baking sheets with taller sides about 1-inch high. It is used to bake thin cakes or bars.
3. **Baking Sheet** – Large, flat pan made of aluminum or stainless steel for baking cookies, a hand-formed cake made out of dough, or to support other pans.
4. **Rectangular Pan** – Comes in varying sizes and is made of aluminum or stainless steel. Its common size is 13 inches x 9 inches x 2 inches.
5. **Round Pan** – Available in diameters ranging from 3 inches to 20 inches with a standard depth of 3-4 inches.
6. **Square Pan** – Comes in common sizes of 8 inches, 9 inches, and 10 inches.
7. **Tube Pan** – Round pan with a hollow tube in the center and a flat, rounded bottom, used for baking cakes or molding food, as in molded gelatin.

**Cooking Gadgets or Ware:**

* **Overproof Glassware** – Used without cracking or shattering, used as a container for food to be cooked in the oven.
* **Saucepan** – Small, round, metal pot with a long handle and a lid used for cooking food.
* **Casserole** – Deep dish with a lid used for cooking a mixture of meat, vegetables, and others in the oven.
* **Frying Pan** – Flat metal pan with a long handle used for cooking food in hot oil or fat.
* **Double Boiler** – Deep pan with a second pan onto it. Water is boiled or simmered in the lower pan in order to heat or cook the food in the pan above it.
* **Steamer** – Wide and big pan with second pan on top, used in cooking (steaming) food, like vegetables, fish, dumplings, siopao, and others.

**Baking Equipment:**

* **Native Oven** **–** Inside the pot is a metal dish that catches the heat from the pot's bottom and diffuses it upward to the food. The food is placed on an iron wire rack that stands at the center inside the pot.
* **Portable Oven** – Has a glass door that allows one to see the food being cooked inside and a thermostat near the door that regulates the temperature of the oven.
* **Oven** – Electric or gas range the oven component of a gas or electric range below the top of the stove.
* **Deck** – Oven baked products are placed on sheet pans and placed on the floor of each layer or level of the deck oven.
* **Rack Oven** – Large oven consisting of a number of racks where baking sheets or pans are placed.
* **Convection Broiler** – Baked products are cooked from heated air that circulates in the interior of the oven.
* **Dutch Oven** – Cooking pot with a tight-fitting cover.

**Other Baking Tools and Equipment:**

* **Pastry Bag** – Cone or triangular-shaped, handheld bag made from cloth, paper, or plastic that is used to pipe semisolid food by pressing them through a narrow opening at one end. It is used for many purposes, including cake decoration.
* **Cake Decorating Set** – Consists of cone-shaped tips that create different designs in a cake. It is usually made of aluminum or plastic and placed at the tip of an icing bag.
* **Icing Bag** – Cloth or plastic bag shaped like a cone with a small hole at one end that is used to squeeze icing for cakes.
* **Spatula** – Tool with a wide, flat, steel blade that is not sharp and attached to a handle. It is used for mixing, spreading, and leveling icing in cakes.
* **Cooling Rack** – Used to allow air to circulate freely to cool baked goods and to prevent them from breaking.
* **Utility Trays** – Used to hold ingredients together in preparation for cooking.
* **Ring Mold** – Used to produce a ring-shaped cake or a ring-shaped gelatin.
* **Pastry Cloth** – Canvass cloth used as a surface for rolling pastry dough.

**Baking Tools Can Be Classified As:**

* **Basics** – These are the primary tools that are needed for a start on baking lessons. These include measuring cups and measuring spoons, mixing bowls, spoons, knives, rubber scraper, rolling pin, and all kinds of baking pans.
* **Convenience** – These are tools that facilitate the baking process. These include spatula, pastry cloth, kitchen shears, grater or shredder, electric mixer, egg beater, cooking rack, pastry blender, cookie cutter, weighing scale, and pastry wheel.
* **Specialized** – These are tools and equipment used for special recipes or for special purposes. Examples of these are tube pans, griddles, and waffle maker.