

Baking Cheatsheet

Terminology

- Flour: a powder made from grinding cereal grains or other seeds
- Leavening agent: a substance used to make dough or batter rise, such as yeast or baking powder
- Yeast: a type of fungi used in bread making to help dough rise
- Baking powder: a leavening agent made of baking soda, cream of tartar, and a moisture-absorbing agent like cornstarch
- Baking soda: a leavening agent made of sodium bicarbonate
- Sugar: a sweet-tasting crystalline substance used as a sweetener and to add texture to baked goods
- Butter: a dairy product made from churning cream, used in baking for flavor and texture
- Eggs: a common ingredient in baking used for binding and leavening
- Vanilla extract: a flavoring made from vanilla beans, used to enhance the flavor of baked goods
- Cream of tartar: a dry, acidic powder used as a stabilizer and leavening agent in baking
- Icing: a sweet topping made of sugar, butter, and flavorings
- Fondant: a type of icing made of sugar, water, and glucose that can be molded into shapes
- Pastry dough: a mixture of flour, butter, and water used to make pastry crusts

Tips and Tricks

Ingredients

- Measure ingredients precisely for consistent results
- Use room temperature ingredients for easier mixing and better texture
- Use the correct type of flour for the recipe (e.g. all-purpose, bread, or cake flour)
- Use high-quality ingredients for better flavor
- Store ingredients properly to keep them fresh

Baking Techniques

- Preheat the oven to the correct temperature before baking
- Use a timer to avoid over- or under-baking
- Use the correct mixing method for the recipe (e.g. creaming, folding, or whipping)
- Chill dough before baking to prevent spreading
- Use parchment paper or nonstick spray to prevent sticking
- Allow baked goods to cool before frosting or decorating

Equipment

- Use the correct size and type of pan for the recipe
- Use an oven thermometer to ensure accurate oven temperature
- Use a stand mixer or hand mixer for easier mixing
- Use a pastry blender or food processor to cut butter into flour for pie crusts

Resources

- [King Arthur Baking Company](#) (recipes, baking tips, and supplies)
- [Joy of Baking](#) (recipes and baking how-to guides)
- [The Pioneer Woman](#) (recipes and baking tips)
- [Sally's Baking Addiction](#) (recipes and baking tips)
- [Food Network Baking](#) (recipes and baking how-to videos)