

## Baking Tips

### Glass pans (or) Metal pans

- When using glass pans instead of metal pans for baking, lower the oven temperature by 25° F (10° C).

### Oven racks

- Bake cakes, muffins, cookies and loaf cakes on the middle rack.
- Bake yeast breads and pies on the lower rack.



### Testing baked goods

- Always test for doneness 5-10 minutes before the end of the suggested baking time.
- Place a toothpick in the centre of your cake, pudding or muffins. If it comes out clean, it is done.
- Cakes will also pull away from the side of the pan, when done. If you grease the pan, only grease the bottom. This will give you better volume.

### Ingredients

- Use large eggs in recipes unless it says something different.
- Use white all-purpose flour unless it says something different.
- Butter, margarine and shortening can be used in place of each other for most recipes. Where flavor is important like in shortbread cookies, butter should be used.