

GUIDELINES FOR SUCCESSFUL CAKE BAKING

- A. Read through entire recipe.
- B. Assemble all utensils and baking pans.
1. Preparation of Cake Pans:
- Do not use warped or bent baking pans. Use only lightweight sheet pans (weighing about 4 lb) designed for baking. Shiny metal pans are best for baking cakes.
 - Prepare pans for baking. If cakes are to be served directly from pans, grease pans with shortening and dust with flour or spread with Pan Coating (See Note). If cakes are to be removed from pans and served as layer cakes, grease and line pans with paper to ensure easy removal.
- C. Check to make sure oven racks are level and in proper position for baking. Set oven thermostat to temperature specified in recipe.
- D. Assemble all ingredients. Use exact ingredients specified in recipe.
1. Preparation and Mixing of Ingredients:
- The temperature of ingredients is very important in cake preparation. Shortening should be workable, neither too cold nor warm enough to liquefy. In general, all ingredients should be at room temperature unless recipe specifies otherwise. Water should be cool, and eggs should be removed from refrigeration 30 minutes before using. Eggs are easier to separate when cold but beat to greater volume when at room temperature.
 - Weigh or measure all ingredients accurately. Follow the mixing procedure stated on the recipe card. DO NOT overbeat or underbeat. The correct length of time for beating at each stage indicated on the recipe card should be followed very closely.
 - Whenever instructions are to add dry and liquid ingredients alternately, begin and end with dry ingredients.

REVISION

(OVER)

2. Panning Batter:
- Pour the amount of batter specified in the recipe into prepared baking pans. (See Recipe No. G-G-4.)
 - Spread batter evenly using a spatula.
 - Batter-filled baking pans should be placed immediately into a preheated oven.
3. Baking:
- Space baking pans evenly in oven to allow heat to circulate around each pan. Pans SHOULD NOT touch each other or sides of oven.
 - To test for doneness, touch top of cake near the center. If indentation remains, the cake is not done and should be baked 3 to 5 minutes longer and tested again, or insert a toothpick near center. If clean when removed, cake is done.
 - When cakes are done, they should be lightly browned and beginning to shrink from sides of pans.
4. Cooling and Removing from Pans:
- Remove baking pans from oven; place on racks away from drafts to cool.
 - Cool cake in pans 5 to 10 minutes before removing from pans. Remove any paper liners immediately. Turn cakes right side up to cool.
 - Sheet cakes may be cooled in pans and frosted, or turned out onto inverted baking pans to cool before frosting.
 - Allow cakes to cool thoroughly before frosting. (See Recipe No. G-G-6.)

NOTE: Use 2 lb (4¹/₂ cups) shortening and 1 lb (1 qt) general purpose flour, sifted. Cream shortening and flour at medium speed in mixer bowl until smooth. (In cold weather, add 2 tbs salad oil to the flour-shortening mixture to aid in spreading.)