



## Baking Basics

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### Recipe Abbreviations

Teaspoon	t. tsp.
Tablespoon	T tbsp.
Cup	c.
Ounce	oz.
Pint	pt.
Quart	qt.
Gallon	gal.
Pound	lb.

### Common Equivalents

1 tbsp. = 3 tsp.
2 tbsp. = 1 oz.
4 tbsp. = ¼ c.
8 tbsp. = ½ c.
16 tbsp. = 1 c.
1 c. = 8 oz. or ½ pt.
4 c. = 1 qt.
4 qt. = 1 gal.

### When the Recipe Calls for

### You need

1 c. soft bread crumbs	2 slices
1 c. fine graham cracker crumbs	14 crackers
1 c. fresh grated cheese	¼ lb.
1 c. sour cream	1 8 oz. carton
1 c. whipped cream	½ c. heavy cream
1 c. semisweet chocolate pieces	1 6 oz. package
2 c. granulated sugar	1 lb.
4 c. sifted confectioners' sugar	1 lb.
2 ¼ c. packed brown sugar	1 lb.
1 c. chopped nuts	4 oz. shelled or 1 lb. unshelled



## Basic Cake Tips

### What Went Wrong

### And Why?

Holes in Cake	Too little mixing, too little liquid or shortening or too cool an oven
Cake rounded or cracked	Too hot an oven, too much flour,
Dry Cake	Too little shortening or sugar, too much baking powder or over-baked
Sticky	Too much sugar or shortening or under-baked
Cake too brown	Baked too long, oven too hot or too much sugar
Not brown enough	Too big a pan, too little baking powder or inactive baking powder, not baked enough or too little sugar
Cake falls	Under-baked, or substituting self-rising flour and not reducing leavening
Crumbly texture	Too little mixing, or too much shortening or sugar.



## Pie and Pastry Tips

- To put the top crust on a pie easily—roll it out until it is ready to be put on the pie. Pick up the edge of the crust and roll it on the rolling pin and then unroll onto the pie.
- To prevent a soggy bottom—brush the crust with an egg white or melted butter before adding the juicy filling. Make sure the filling is very hot.
- When juices spill in the oven—sprinkle the spill with salt to prevent smoke and smell.
- To avoid spills when preparing a baked custard pie—place pan with the bottom crust on the oven rack and pour the filling into it. You will not have to transfer a full pie to the oven.
- For a non-stick crumb crust—When you are ready to serve the pie, wrap a hot, wet towel around the outside of the pie plate. Hold it there for 2-3 min. Every slice should come out easily.

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