What You Need to Start Baking

If you are relatively new to baking, you probably need to first get the right supplies. Depending on what you are baking, you may only need a few simple items, or you might want to stock up your kitchen. Stocking up now is a good idea because it allows you to

**Tools**

The first thing you will need to get for your baking is to have a variety of tools. Some of these you might already have, but it is a good idea to take a look at what you have ands tock up now. Remember that dry ingredients go in the smaller measuring cups and liquid ingredients go in the bigger glass measuring cups. Don’t get this confused or your final baked dishes won’t be as good. For this reason, a variety of measuring cups is best, along with spoons, spatulas, measuring spoons, and plenty of mixing bowls. Also make sure you have a cooling rack, timer, sifter, pastry brush, and rolling pin.

**Baking dishes**

After you have gotten all the tools you will need, also get plenty of baking dishes. Since you might be baking more than one thing at a time, it is a good idea to get multiples. You want different sizes as well, not just a single square baking pan or only a casserole dish. Get a good variety, along with the flatter cookie sheets, a loaf pan for baking bread, and different size muffin tins. It is also a good idea to get some pastry cups.

**Appliances**

You will naturally need some type of mixer for your baking, but getting a stand mixer is highly recommended. The stand mixer is going to make it quick and easy to combine ingredients, especially when making cake, cupcakes, pizza dough, or bread. Another appliance that you should get is a food processor. You might use this to chop vegetables quickly when baking a casserole or grind up nuts for a baked dessert.

**Pantry**

Finally, make sure your pantry is stocked up with the essentials. While you don’t want a bunch of ingredients that will expire before you use them, it is a good idea to have essentials that are always available. If you start baking regularly, you will most likely use them up before they expire. For example, have a variety of oil to use, including vegetable oil, olive oil, and even coconut oil. You want to have plenty of flour, white sugar, brown sugar, table salt, and sea salt. Baking powder and baking soda are always needed, in addition to vanilla and almond extract, cinnamon and other herbs and spices. Here are some other pantry items you need for baking:

* Cornmeal
* Oats
* Honey
* Pumpkin puree
* Baking chocolate
* Cocoa powder
* Confectioner’s sugar
* Nuts
* Raw maple syrup
* Molasses
* Food coloring
* Pure extracts
* Gelatin
* Cornstarch
* Corn syrup
* Vanilla beans

These are good food items to get started with.