Beginner Tips For Baking

These tips are going to help you with all the basics of baking, including answering some common questions you might have. Baking is a learning experience so you aren’t going to learn everything you need to know right away, but it does help to have some guidelines to start with.

**Aim For the Right Butter Consistency**

When you add butter to a recipe, which is common among most baked goods, don’t just get the stick out of the refrigerator and add it to your mixer right away. You need a certain temperature and consistency to make it mix right. Otherwise you end up with clumps, there are certain parts of the mixture with a lot more butter, or you simply make it to where mixing takes way longer than it should. Butter should always be room temperature unless the recipe calls for it. Make sure you leave it out for a little bit, usually around an hour. However, if it wants it softened, a bit longer is needed. Softened does not mean melted, so get that right before you do anything else.

**Read the Entire Recipe First**

It is not uncommon to start putting a recipe together, then realize you missed steps or you forgot ingredients. This is a mistake usually done because you didn’t read the entire recipe first. Study the ingredients list, double check that you have everything, and read the recipe through a couple times. Make sure you have all tools and appliances needed and that you have taken care of all the prep work that is needed.

**Get the Measuring Right**

Measuring ingredients seems like such a simple, common thing to do, but there are some techniques you need to use to make sure you get it right in your recipe. To start with, always use different containers or measuring cups for wet and dry ingredients. You should avoid using the same measuring cups unless they are rinsed and dried in between, which is really more of a hassle. Don’t measure ingredients over the bowl or pan where the ingredients or being added; spills happen which cause you to add more than you meant to.

**Sift Your Dry Ingredients**

This is often seen as an optional step, but it really does make your mixing a lot easier to do. Dry ingredients, such as flour and sugar, will work a lot better in your recipe when you sift it first. All you have to do is pour the dry ingredient in your measuring cup, hold the measuring cup over a bowl with one hand and the sifter with the other. Just pour it into the sifter, which will then allow it to pour into the bowl.