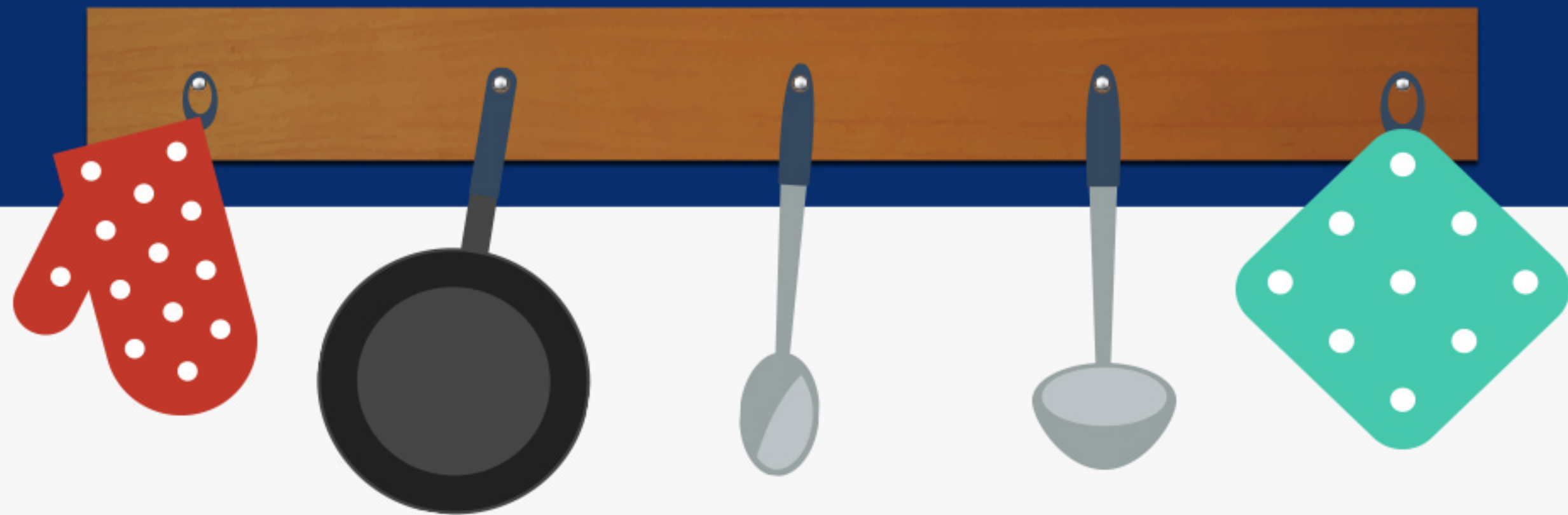


# BAKING TOOLS

A professional baker's must-haves.

They bring out the best baking skills, the basis of a successful bakery business.

Let's take a look at these  
#ProToolsForProBakers below.



## 1.

### Paddle Attachment (aka Flat Beater)

Features:

- ★ Has a unique shape
- ★ Allows even mixing
- ★ Can mix heavy ingredients with ease

Pro Tip:

Always begin mixing at slow speed and increase eventually.

## 2.

### Sieve (aka Sifter)

Features:

- ★ Used to sift dry ingredients like baking powder or cocoa
- ★ Helps create lump-free and smooth batter
- ★ Available in all small, medium and large sizes
- ★ Stainless steel is better than a plastic one

Pro Tip:

Make sure that your mixing bowl allows the sieve to sit on it to avoid spillage of ingredients.

## 3.

### Wooden Spoon

Features:

- ★ Smooth edges hence no scratches on bowls
- ★ Strong for tough doughs
- ★ You can mix hot ingredients without burning up fingers
- ★ They look stunning with any baking decor!

Pro Tip:

Ensure that you immerse wooden spoon in water before washing them to avoid scratches or chipping.

## 4.

### Wire Rack

Features:

- ★ A wire rack helps bake and cool evenly
- ★ Efficient during frequent orders
- ★ Allows air circulation at bottom and prevents soggy dessert bottoms
- ★ Less mess and easy to clean

Pro Tip:

Get a 100% high-grade stainless steel wire rack.

Always use oven-safe racks that can bear at least 500°F.

## 5.

### Pastry Brush

Features:

- ★ Super versatile
- ★ Tiny and valuable
- ★ Helps coat any kind of surface

Pro Tip:

If you're going to buy only one, get a 1-1 ½ inch brush with natural or nylon bristles. They are the most versatile ones. Wash them with warm water, blot-dry and lay flat to air for maximum lifespan.



A tool is a device or implement, especially one held in the hand, used to carry out a particular function (efficiently).