



# 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 the pros and cons of these #ProToolsForProBakers below.*



## 6. Cookie Cutter

*Best thing to cut the best thing in the world!  
Is there really anyone who doesn't love cookies?*

- ★ **Aluminium:** Most inexpensive, could lose shape
- ★ **Copper:** Most durable, provides intricate details, expensive, tough to clean
- ★ **Stainless Steel:** Easy to use, clean, sturdy, could rust after a while
- ★ **Plastic:** Easy to clean, least expensive, may lose sharpness
- ★ **DIY:** In a pinch, you can make your own cookie cutters using aluminum foil or tin strips

## 7. Baking Spatula

*The unsung star of your baking kitchen!  
One of the best baking investments ever!*

- ★ Best tool for frosting cakes
- ★ It is different from a cooking spatula
- ★ The narrow, flexible blade makes it easy for versatile baking
- ★ Baking spatulas are available in metal, plastic and silicone material
- ★ Silicone spatula is most preferred by professional bakers

## 8. Toothpick

*Toothpicks are the simplest tool to check the readiness of literally any baked good. Really underrated but a great tool!*

- ★ **Where:** Keep them around your oven area
- ★ **What:** Keep a bunch with different lengths for different baked goods
- ★ **Where:** In a clean, dry box with a lid
- ★ **Why:** For perfect baked goods!

## 9. Cookie Scoop

*The step after this means loads of cookies. Hence, cookie scoop is one of our favourite baking tools!*

- ★ Always keep a small, medium and large cookie scoop available
- ★ Use olive oil at the base so the cookie dough doesn't stick
- ★ Frozen dough works better for baking
- ★ Helps with consistency in size
- ★ Use it for scooping flour or other items too
- ★ Reduces mess

## 10. Bench Scraper (aka Bench Knife)

*A fancy tool that recently has caught a lot of attention from professional bakers. This one definitely made the cut in our list!*

- ★ Sharpening edges on doughs
- ★ For the correct brownie squares
- ★ To smoothen out frosting
- ★ Plastic is good, steel is ideal for sharpness

