

BAKING



DO's



DON'Ts

Reading the Recipe



Ignoring the Recipe

Sifting Dry Ingredients



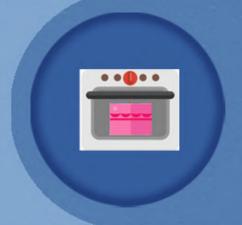
Using Dry Ingredients without sifting

Stocking efficiently



Overstocking

Preheating



Cold Oven

Using a Weighing Scale



Not taring the Weighing Scale to 0

Being open to Learning



Experimenting as a Beginner

Using the right tools for Measurement



Not using Measurement tools



Learn the rules like a pro, so you can break them like an artist

Pablo Picasso

