

# 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*

