

BAKING PANS

HOW TO USE THE RIGHT WAY



Keep your pans greased before baking and make them last longer



Oil the baking pan or use butter paper for a smoother finish



Insert toothpick or a knife in the middle to check if the cake is perfectly baked



Keep distance between pans while baking for uniformity of heat



Use thick moulded pans to avoid over-baking and burning



Take out cake only when the pan is cold, to avoid breakage



Use metal and glass pans to avoid cake slips

WHAT NOT TO DO

Allowing pans to dry post baking



Using low quality pans



Rushing to scoop the cake out of the pan



Overfilling batter that leads to spills



Using non-stick pans that don't keep the cake steady

