





TEMPERATURE

GUIDE FOR DESSERTS

Internal temperature is the most crucial factor that determines how good the baking is!

413.6°F	 <i>Pound Cake</i>
408.2°F	 <i>Cupcakes</i>
392°F	 <i>Cinnamon Rolls</i>
	 <i>Scones</i>
	 <i>Upside-Down Cake</i>
374°F	 <i>Quick Breads</i>
354°F	 <i>Soft Breads</i>
	 <i>Dinner Rolls</i>
347°F	 <i>Fruit Pie</i>
	 <i>Custard Pie</i>
	 <i>Flan</i>
329°F	 <i>Chocolate Cream Pie</i>
	 <i>Meringue Pie</i>
320°F	 <i>Molten Chocolate Cake</i>
	 <i>Bread Pudding</i>
	 <i>Baked Custard</i>
302°F	 <i>Cheesecake</i>

