



BAKING EQUATIONS

CAKE

Avoid an uneven cake



- Don't overheat your oven
- + Cut a napkin into strips
- + Soak in water
- + Tie around the pan

Avoid a dry Cake

- Avoid overmixing
- + Read recipe correctly
- + Check ratio of wet v/s dry ingredients



Avoid a sunken cake

- Do not open the microwave during baking
- + Check quantity and expiry of rising agents



Avoid an overflowing cake

- Less batter in your pan
- + Lighter colored pans to avoid overheating



Avoid a dense cake

- Use fresh ingredients
- + Allow enough time
(to beat the batter + for bubbles to form)
- + Do not overmix

