




***Sara's 5 Tips to  
Becoming a  
Rockstar Baker!!***




# Are You Ready to Become a Rockstar Baker?

## 5 Tips to Build Your Baking Confidence


### Read, Read, Read:



*Take your time reading a recipe. Read it once for a general sense of what's involved. Read it a second time to learn if there is a technique that is new to you. Read it a third time to find any parts of the directions that are unclear.*



### Prepare:



*The formal French term is "mise en place," meaning everything in its place. Before you start baking, gather everything that you will need. Go a step further, measure out all of the ingredients. Before starting any steps have them ready, measured, and on the counter. Measuring everything in advance may lead to extra dishes, but, it's a proven way not to forget any ingredients, or worse, start baking and realize you don't have something. In the last moments of recipe preparation, you don't want to have to rely on your amazing neighbors to have your the exact ingredient you are missing.*





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### Measure:

*Some ingredients require accurate measurements, especially flour. Here are two ways to measure flour:*




**Scoop and Level Method:** *Using a dry measuring cup, spoon flour from its bag/container and then level with the back of a knife.*

**Measure by Digital Scale:** *If your recipe includes weighted measurements (ounces/grams), use a digital scale for the best results. Zero out the scale, place a bowl on the scale, and zero again. Add flour until you have the weight you need.*



### Plan Ahead:



*If items need to be at room temperature, take them out of the refrigerator at least a half hour before baking. Eggs can be placed in a bowl of warm water for five minutes to bring to room temperature. If butter needs to be very soft (for frosting), it can be left out overnight.*





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### Wash Your Hands:

*Hand washing is essential to prevent food-borne illnesses (yuck!)*

*Clean hands can be great tools in the kitchen, especially when you are working with dough. Here's how to do it right: Wash for 2 minutes (sing Happy Birthday twice), with warm water and fragrance-free soap. Dry with a clean paper towel.*



### Bonus: Have Fun

*There are no baking fails. Even when a recipe doesn't come out like you planned, you have not failed. Think about what you have learned. Do you know what went wrong? Were the directions unclear? Did you have to substitute an ingredient? Did you forget to set an oven timer? Follow the baking tips in this guide. You will become more knowledgeable over time. As you work to get there, remember to have fun along the way!!*

