

CAKES • CONFECTIONERIES • EVENTS

ROSALIND MILLER

ONLINE CAKE SCHOOL

Baking Tips & Techniques

Always use the best quality & freshest ingredients. Try to use organic wherever possible.

Use natural flavourings, never artificial.

Use 'cake' or 'sponge' flour. This is flour that has been grown with a lower gluten content and will bake a softer, lighter sponge.

Eggs should be weighed without their shell.

You can use half baking margarine, & half unsalted butter.

Most cakes should last 1 week after baking.

Cakes can be baked in advance, double wrapped in clingfilm and frozen.

Always use room temperature ingredients.

Ensure your butter is soft, but not melted.

Unless the recipe states otherwise, cream together the fat and sugar until it's really light in colour and a fluffy consistency.

Always sift your flour which gets rid of lumps and helps incorporate air.

Fold in the flour and milk extremely gently. Use a large metal spoon to scrape the base of the bowl, then twist in a folding motion as it is lifted, then put back into the mix.

The most common reason for cakes failing, is overbeating at this stage.

Grease and line your tins with baking or greaseproof paper.

For cakes over 25cm, you can fold some brown paper to the height of the tin, and wrap around the outside of the tin. This helps to prevent the edges burning before the centre of the cake is cooked.