

## 5 Great Baking Tips

- 1 Place oven racks in the position needed while oven is cold.
- 2 Preheat oven to recommended temperature for five to 10 minutes
- 3 If you're baking in batches, like cookies, let the oven re-heat to temperature before adding a second pan.
- 4 Use two kinds of thermometers: an oven thermometer to confirm the temperature of the oven and a food probe thermometer to check the internal temperature of baked foods.
- 5 "Room temperature" ingredients (flour, eggs, yeast, butter) are 65° to 68°Fahrenheit. Take ingredients out of refrigerator one hour before mixing or soften butter by pounding briefly in a plastic food bag; warm cold eggs five to 10 minutes in lukewarm water.



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# Baking Temperature *Guide*



Melting points .....	Butter: 85° to 90° Fahrenheit; Chocolate: 86° to 94°F (depends on type)
Cutting in butter .....	Cold (35° to 40°F), cut into 1/2-inch chunks
Creaming butter .....	Room temperature, pliable, not melted or in "puddle," 68°F
Dry yeast .....	Best dissolved when at room temperature
Active dry yeast* .....	Dissolve or proof in 105° to 115°F liquids
Fast-rising dry yeast* .....	Stir yeast into flour/dry ingredients
Internal doneness temperatures .....	Lean yeast bread or hearth loaf: 205° to 210°F; yeast rolls, sweet breads: 190°F; casseroles, cook or re-heat to 165° to 212°F
Very hot oven .....	(475° to 550°F) Pizza, soft pretzels, bread sticks, pita bread
Hot oven .....	(400° to 450°F) Biscuits, scones, corn bread, pastry shells, muffins, cobblers, coffee cake, custard; two-crust fruit pies: 425°F for 10 minutes; 350°F until done
Moderate to moderately hot oven .....	(350° to 375°F) Sweet rolls, cookies, casseroles
Moderately slow oven .....	(325° to 350°F) Cakes, soft cookies, strudel, angel food or sponge cakes
Slow oven .....	(250° to 300°F) Baked meringues, fruitcakes
Conversion guide (°F to °C).....	Take the temperature in Fahrenheit; subtract 32; divide by 1.8
	*May vary – refer to yeast brand's label or website



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