

CAKE 101

The Basics of Cake Baking



2 Main Types of Cake

- Butter Cakes: Made with butter, margarine or shortening, flour, eggs, a liquid and baking powder or soda. Should have a fine-grained even texture with a slightly moist crumb.



Notice the difference in the crumb, moistness, and density

- Foam Cakes: (think angel food) These cakes use beaten eggs for their light airy texture.



MIXING CAKE BATTER

- You will get the best result if all your ingredients are room temperature before you mix them together. You can use an electric hand mixer or a stand mixer for mixing the batter. If you do not have the appropriate appliances you can use a whisk or wooden spoon, but this will take **MUCH** longer.



Cake Pans



For best results use cake pans like those pictured above.

Let's look at some tips for choosing cake pans from Gold Medal Flour

<https://youtu.be/C8JrqBgprSU>

- Size: Use the right size! If the pan is too large the cake will be pale, flat and dry. If it's too small the cake will form a peak and overflow the pan.
- Fill the cake pans no more than $\frac{1}{2}$ way.
- Use shiny pans if you have them because they reflect heat and produce tender, light brown crusts.

Baking Cakes



Let's see how Buddy https://youtu.be/iQnnCZTI_7U
bakes a cake
"Like a Boss" 😊



- Basic Guidelines:
 - Place the oven rack in the middle position
 - Place pans in the center of the rack
 - If placing more than 1 pan in the oven, leave at least 1 inch of space between the cake pan and the side of the oven
 - Spray pans with cooking spray, baking spray, or grease and flour
 - Cool cakes in the pan until they are completely cool

Cake Troubleshooting

- Sometimes things don't turn out like they should. The following charts break down the reason behind some common cake problems.

We can also watch this very helpful video about common cake problems



<https://youtu.be/sFQaxQFb9aM>

What Went Wrong?

<u>What</u>	<u>Why</u>
The cake did not rise properly.	<ul style="list-style-type: none">-Pan too large-Oven too cool-Too much liquid or fat
Cake is too crumbly	<ul style="list-style-type: none">-Too much butter or sugar-underbeaten-Too little egg
Dry	<ul style="list-style-type: none">-Too much baking powder-Baking time too long

What Went Wrong?

<u>What</u>	<u>Why</u>
Heavy, too moist	<ul style="list-style-type: none">-Too much liquid-Too much shortening-Too little flour
Cracked on top	<ul style="list-style-type: none">-Too much flour-Oven too hot
Sticks to pan	<ul style="list-style-type: none">-Pan not greased enough-Cake left in pan too long before it is removed

Storing Cakes

- You can store unfrosted cakes once they have cooled completely. If you cover them when warm, they will become sticky and difficult to frost. Properly packaged, unfrosted cakes can be kept frozen for 3-4 months.

