



HOW TO BAKE

The Basics For Baking Your Cake 🍰

October 18th is National Chocolate Cupcake day, don't you wish every day was National Cupcake Day? 🍰

Before you start, let's learn the basics. First, be sure to use a stand mixer and a hand mixer. They help the process go a lot faster. Whether you are making a cake, frosting, or any other sweet treat. Also, be sure you use a strainer to make sure your frosting isn't lumpy or too watery. By doing that, you know that your frosting is medium consistency.

What Are Some Tips and Tricks for Baking?

First tip:

Chill your cookie dough because you will have thicker, sturdier dough. It will also help spread less during baking time.

Next tip: Also don't open the oven door during baking time because they will take More time, Instead use the oven light.



How Do You Decorate Your Cake?

For easy piping, use a plastic baggie. Yes, a plastic baggie!

Put the frosting in the bag and cut the tip. First, do you want a fun pop to the middle of your cake? Then dye the batter before you bake it with gel food coloring, so the dye doesn't effect the taste of the cake. Add candy for a fun taste. If your cupcake is looking bland, then feel free to add rainbow / chocolate sprinkles.

As Julia Child once said;

"The more you know, the more you can create, there's no end to the imagination in the kitchen."

I hope this article helps!



When keeping leftover cookies, put in a slice a bread with them to keep soft.



BEFORE



After

This cake dyed their batter. It looks like they put little red flower out of candy or fondant.



When you dye your batter or have a colorful cake, then use light or pastel frosting.