

## Baking FAQs

<p>Cookies and biscuits burnt on the bottom</p>	<p>Oven door opened too often.</p> <p>Dark, absorbent pan was used.</p> <p>Incorrect rack position being used and pan is too close to the heat source.</p> <p>Standard Bake or Convection Bake mode is being used.</p> <p>Pan is too large and too close to element.</p>	<p>Set minute timer to shortest recommended time and look through window to check doneness</p> <p>Use shiny, reflective pans with low sides</p> <p>Check cookies by looking through the oven door's window instead of opening door</p> <p>Use recommended rack position and use Pure Convection.</p> <p>Use smaller pan.</p>
<p>Cookies and biscuits are too brown on top.</p>	<p>Rack position being used is too high.</p> <p>Oven not fully preheated.</p> <p>The pan's sides are too high.</p>	<p>Use the rack positions recommended in this guide.</p> <p>Allow oven to preheat fully before placing food in the oven.</p> <p>Use recommended pan size.</p>
<p>Cake sides are burnt and cakes are not done in the center/ cakes burst on top</p>	<p>Oven too hot.</p>	<p>Reduce temperature.</p>

Poor volume for cakes and baked goods	Too little flour Too much liquid  Oven too hot	Measure ingredients carefully  Lower oven temperature
Uneven cake shape	Batter spread unevenly  Oven rack not level	Shake pan lightly to evenly out batter  Make sure oven rack is properly in place Place cakes in center of oven rack for best results
Cake texture is tough or crumbly	Too much flour Too little sugar or shortening  Batter overmixed	Decrease flour Increase sugar or fat  Do not overmix batter-use recommended mix times
Cookies are too crisp	Low moisture in product High sugar and fat content  Thin shape  Baked too long	Increase liquid Decrease sugar or fat  Cut/roll larger pieces  Decrease baking time
Cookies are too soft	Too much liquid Low sugar or fat  Underbaked Large/ thick shape	Decrease liquid Increase sugar or fat  Increase cooking time Cut slightly smaller
Cookies are too chewy	Too much egg High sugar and liquid, but low fat content	Decrease egg content Increase fat content
Cookies are too chewy	Overmixed	Do not overmix when

		adding flour
Pie dough is too tough	Overmixing dough	Use minimal mixing times when adding water
Pie dough is crumbly	Not enough water; too much shortening	Increase water; decrease fat
Pie dough soggy or raw on bottom	Oven temperature too low; not enough bottom heat	Increase temperature Use Convection Bake or Standard Bake Use lower rack position
Pie dough shrinks	Dough overworked Too much water	Use minimal mixing times Decrease water
Pie filling boils out	No steam vents cut across the top  Oven temperature too low  Filling hot when put in shell  Crust not sealed; too much filling	Cut steam vents in top crust  Increase oven temperature and use Convection Bake and Standard Bake  Allow filling to cool before adding to pie shell  Seal crust; don't overfill the pie crust
Curdling of custard or soft fillings	Overbaked	Decrease baking times
Yeast bread split or burst crust	Overmixing dough  Oven too hot	Use minimal mixing times- just until dough is elastic  Decrease oven temperature
Blisters on bread crust	Too much liquid  Improper fermentation	Decrease liquid  Make sure loaves ferment at correct time and temperature
Bread too dense or close-grained	Too much salt Too little liquid Too little yeast Underproofed	Decrease salt Increase liquid Increase yeast Increase proofing time
Bread crust too dark	Oven too hot	Decrease oven temperature Allow oven to preheat fully

Bread crust too light	Too low temperature	Increase temperature Use lower rack position Use Standard Bake or Convection Bake
-----------------------	---------------------	--