

# ***Cakes, Cupcakes and More!***

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# ***Whisk Together***

- Blogging for 3 years +



- Recipe Tester
- Baker and Mom
- Why? At first, to lose the baby weight from kids :-). Now, to promote and continue a healthy and active lifestyle

# ***Pans and Oven***

- Grease and flour pans or use Baker's Joy
- To bake a cake evenly without a baking strip: wrap a damp towel around cake pan while baking (take an old towel and cut into strips. Secure with a safety pin or clothespin)

# ***Baking Tips***

- Your scale is your friend: weigh your dry ingredients
- Ingredients at Room Temperature: eggs, milk, etc. (unless it states “softened butter” instead of room temp.)
- How to soften butter faster: increase its surface area by cutting it up. Instead of 30-40 min. at room temp., you can get it soft in 20.
- Always toast nuts before using
- Preheat oven 25 degrees hotter than the recipe states and turn it down after putting the cake/cupcakes in the oven
- Use King Arthur Flour unless stated
- Toss blueberries in a little flour before adding to batter to prevent sinking
- Rotate pans once through baking process
- If it is a chocolate recipe, use coffee instead of water