



BAKING PERFECT DESSERTS

FOR PERFECT COOKIES

Cookie dough that is rolled is much easier to handle after it has been in the refrigerator for 10-30 minutes. This keeps the dough from sticking even though it may be soft. If not cold, the soft dough may require more flour and too much flour makes cookies hard and brittle. In rolling, use only as much dough as can be easily managed on a floured board. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place cookie sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges. HINT: When sprinkling sugar on cookies, try putting it into a saltshaker. It saves time and mess.

FOR PERFECT PIES AND CAKES

- A piecrust will be more easily made if all the ingredients are cool. The lower crust should be placed in the pan so that it covers the surface smoothly. Be sure no air lurks beneath the surface, for it will push the crust out of shape in baking. Folding the top crust over the lower crust before crimping will keep the juices in the pie.
- In making custard type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.
- Fill cake pans about two-thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.
- The cake is done when it shrinks from the sides of the pan or springs back when touched lightly with the finger. You can also insert a wooden toothpick into the center of the cake. If it pulls out "clean", your cake is done.
- After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened, Turn the cake out on a rack to finish cooling.
- Cakes should not be frosted until thoroughly cool.
- Mock Pecan Pie: If you want to make a pecan pie and haven't any nuts, substitute crushed cornflakes. They will rise to the top the same as nuts and give a delicious flavor and crunchy surface.
- To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.
- Cut drinking straws into short lengths and insert through slits in piecrusts to prevent juices from running over in the oven and permit steam to escape. Or, place a sheet of aluminum foil just larger than the pie plate when baking. This will prevent any "spill-overs" from going into oven.

AVERAGE TEMPERATURE CHART

Butter Cake, loaf	360° – 400°	40 - 60 min.	Butter Cake, layer	380° – 400°	20 - 40 min.
Cake– Angel Food	300° – 360°	50 – 60 min.	Cake – Sponge	300° – 350°	40 – 60 min.
Cake - fruit	275° – 325°	2 – 4 hours	Cookies, thin	380° – 390°	10 - 12 min.
Cookies, molasses	350° – 375°	18 – 20 min.	Cream Puffs	300° – 350°	45 – 60 min.
Meringues	250° – 300°	40 – 60 min.	Pie Crust	400° – 500°	20 – 40 min.