



The Perfect Cake Bake

By Chef Michael Boisjoli

A common baking problem is that cakes don't bake evenly. Here is a procedure that will correct most difficulties.

1. Set-up: preheat oven to 325° F
2. Load product into oven
-Space *evenly*
3. Let oven run for 3 minutes
4. Turn the oven off for 12 minutes

(since the oven is hot the retained heat will continue the bake.)

DO NOT OPEN OVEN DOORS WHILE OVEN IS OFF.

5. Turn oven back on for the remainder of the bake time
-Finish will vary with size of load and types of mix i.e. premix, scratch, etc.

★This formula can be applied to all batter mix oven bake products, i.e. cake, brownies, pound cakes, banana/nut breads, and cookie bars etc.

