



Doneness Tests

When a recipe says to "bake until done," you must learn what "doneness" means, using your own judgment. Whatever your personal preference, there are standard doneness tests you must learn.

First of all, I like to set my timer for few minutes earlier than the shortest baking time called for in a recipe. If the range of time is 30 to 40 minutes, check your cake or breads in about 28 minutes. You can always bake longer, but overbaked or burnt products are ruined!

You can use the toothpick test to check for doneness in cakes and quick breads. Insert a toothpick in the center of the product. If it comes out clean or with only a few crumbs clinging to it, the food is done. If there is uncooked batter on the toothpick, return the cake or bread to the oven and continue baking for an additional 3 to 4 minutes. Remember to set the timer again!

When a cake or quick bread is done, the edges will begin to pull away from the sides of the pan. You can also touch a cake in the center with your finger, and if the cake feels springy and the indentation fills up when you remove your finger, the cake is done.



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Quick breads should be golden in color and slightly darker around the edges. A large crack running down the center of the bread is normal. The inside of the crack should not look wet.

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For recipes: Contact your county extension office in Kansas or visit the website at www.kidsacookin.ksu.edu

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