About Baking

Dinahs Kitchen

A few Hints!

All of my cookies are baked on aluminum foil or baking parchment placed on a cookie sheet. I find that this ensures even baking and avoids the bottoms burning. Even with the best of cookie sheets, I prefer the outcome of the cookies when baked on a lined cookie sheet.

I try to have the ingredients close to room temperature (eggs, butter).

When baking any pies and tarts, I use the best pans from France (shiny aluminum available at William Sonoma). These are the only ones that do not stick.

For cakes, I always grease and flour the pans —even if they are non—stick.

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