LANCASTER - Have you been unhappy with recent baking results? Cookies too brown and crisp — pie crust not done enough or over done? If so, you might be surprised to learn that these problems may be the result of the cooking utensils you are using.

According to Greta C. Vairo, Extension Home Economist with the Penn State Extension Service, the type, size, shape and even the color of the utensil, as well as where you place them in the oven can have a considerable effect on baking results. Here are some suggestions that can help improve the quality of your baked products.

For best results, make sure you use trusted standard recipes. These recipes have been tested several times and the ingredients are measured to the exact proportions. Sometimes the ingredients in a traditional family recipe have been changed or forgotten as the recipe was passed down from generation to generation. So, if the traditional recipes are not turning out as you would like them to, compare them to similar standard recipes to make sure the ingredients are correct.

The secret to golden brown cookies is a shiny aluminum cookie

sheet without sides. The aluminum will spread the heat evenly, where as dark tin cookie sheets absorb the heat and make the browning uneven. Using a cookie sheet that is too large can also cause uneven browning because heat is trapped under the sheet which prevents air from circulating. For best results, allow two inches of free space on all sides of the cookie sheet and bake one sheet at a time.

Glass absorbs the heat and bakes faster. So, if you use glass baking dishes for cakes, bread, rolls, or biscuts, reduce the oven temperature called for in the recipe by 25°. It isn't necessary to lower the

oven temperature for casseroles, meats or pies baked in glass dishes.

Baked frozen pies will look as tempting as homemade, if package directions are followed. The shiny aluminum foil pans used for pies reflect the heat and prevent browning, sometimes resulting in a soggy, underdone bottom crust. That's why manufacturers recommend placing the pie on an aluminum cookie sheet. The cookie sheet helps to conduct heat to the bottom crust for browning. To be sure that your homemade pies are golden brown, use a pie pan that absorbs heat...dark tin, anodized aluminum, or glass may be used. If the edges of your pie crust are too brown, form a collar of aluminum

foil, 1 to 11/2 in. wide, to reflect heat and slow browning. Remove the collar during the last 10-15 minutes of baking:

Follow these tips can help make you happier with your baking results.







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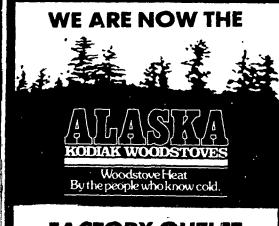
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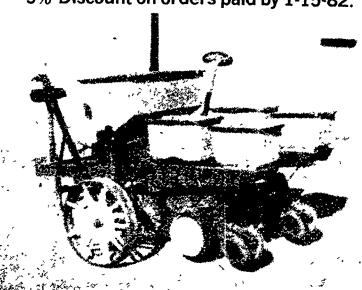
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