



# A NOTE FOR COLD WEATHER BAKING

## TIPS & TRICKS FOR BAKING IN THE CHANGING SEASONS

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You may have noticed that with the changing of seasons, temperatures are steadily dropping outdoors. Did you know that this also effects inside temperatures, including but not limited to prep areas, walk-in coolers, reach in refrigerators, storage areas, and ovens? Colder temperatures inside your kitchen can result in colder products being mixed, scooped, portioned, stored, and baked. And since baking is a science, any change in variable throughout the year (yes, even temperature) can result in noticeable differences in our baked goods. Keep this in mind when you're needing to add a few additional minutes to your bake time. No, this doesn't mean something is necessarily wrong with your recipe, procedure, or equipment. It means there are variables outside of our control! The best we can do is troubleshoot the situation and learn to be flexible with adjusting our procedures to match the need.

If you notice your baked goods are taking longer to finish in the oven, are exhibiting new and strange characteristics, or are generally acting different, here are some tips to navigate these seasonal changes.

- Increase your total bake time until desired product is achieved OR increase bake time in combination with reducing the oven temperature. The key is to find the right balance between time and temperature to ensure the inside of your product is set and the outside has a desirable color and finish.
- Be mindful of the temperature of your raw ingredients. Colder butter and eggs take longer to whip, flours and sugars can hold onto moisture clinging in the air, and cold air temperatures (and even drafts) can cause unwanted crusts to form prematurely on certain products. Be prepared for batters, meringues, and doughs to come together differently in colder weather.
- Check the temperatures of your walk-in coolers and reach in refrigerators. If you are baking product straight from a refrigerated state, even just a few degrees in difference can cause drastic baking results. This also applies to frozen product. A variance in a few degrees in internal temperature can result in shortened or prolonged bake times.
- Give your ovens and equipment proper time for preheat. Cold stainless-steel units can take longer to warm up in the colder months. This can apply to allowing your oven to recover between loads as well.