

## Cakes, Icings, Desserts

# HINTS & TIPS

- Overbaking and under measurement of liquid will lead to a dry and crumbly cake.
- Spread cake batter to the corners of a sheet pan for an even bake.
- Allow cakes to cool completely before icing.
- Dip a knife in hot water and wipe dry when slicing cakes to prevent tearing and keep free of cake crumbs.
- Utilize ends of cake to make cake truffles or parfaits.
- Frosting cakes as soon as they have cooled will help them stay moist.
- Store frosted cakes in a covered cart to prevent drying.
- Cover or wrap cakes when storing in the freezer to prevent moisture loss. It is best to freeze cakes unfrosted.
- Freezing cakes ahead of time will make it easier to ice and finish.

### String Icing

- Gold Medal® Ready-to-Spread Icings can be heated to melt for string icing on desserts, bars and pastries.  
DO NOT OVERHEAT.
- It is best to melt Gold Medal® Ready-to-Spread Icing in 10 second increments to avoid overheating.



## Storage and Shelf Life

### (All Mixes)

- Store mixes in a cool, dry place.
- Shelf life: one year for dry mixes.
- Baked cakes frozen: up to 2 months.

## Scaling Guide (All Mixes)

One 5 lb. box of cake mix makes:

- One full-size sheet pan.
- Two half-size sheet pans.
- Seven 9" layers.
- Eight 8" layers.
- Five angel food pans (10" tube).
- Three large Bundt® pans.
- 72 2-oz. cupcakes.



## Mixing Tips All Mixes

- General Mills cake mixes are machine mixed using a paddle attachment.
- Cake mixes can be made using the Add Water Only (AWO) make-up or the egg and oil (E&O) make-up.
- Cool water (72°F) is recommended for preparing cakes. Warmer water temperatures result in leavening gases being released before the cake has time to set during baking. This results in lower volume in the baked cake.
- For high altitudes of 2500 feet above sea level and above, add 1 additional cup water and 1 cup flour.
- Carrot Cake is somewhat of an exception to the rest of the cake line. Its make-up includes addition of both water and oil. Hand mixing is the primary mixing method. It also has a muffin recipe on the side panel.

### Angel Food Cakes and Cheesecakes

- Angel Food Cake and Cheesecake recommend the use of a wire whip attachment for mixing.
- Cheesecake requires the addition of milk.
- Angel Food Cakes require bowl and mixing utensils be free from fat and detergents.

## *Pan Preparation*

### **Gold Medal Cake and Specialty Dessert Mixes**

- Generously grease or line with parchment paper.

### **Low-Fat and Angel Food Cake Mixes**

- Scale into ungreased pans or use pan liners.

## *Baking Tips*

- Place pans evenly in oven.
- Place layer cake pans on top of sheet pans. This step insulates against hot spots and prevents crowning. This will also increase baking time about 5 minutes.
- Full oven load will also increase baking time.
- Cakes baked in a Convection Oven should be rotated one-half turn (180°) after 7 minutes of baking.
- Cakes are done when they shrink slightly from sides, when center springs back if lightly touched, or when toothpick inserted into center comes out clean. Start checking for doneness at the outer edge of cake and “walk” fingers toward the center.
- If a cake falls after it is removed from the oven it is most likely underbaked.

- Cool cakes on wire racks, and let stand 10–15 minutes before removing from pan.
- For a whiter Supermoist® cake, with lower cholesterol, egg whites may be substituted for whole eggs. Use 9 large (1 lb.) egg whites and 1 cup (8 oz.) vegetable oil.

### **Low-Fat Cake Mixes**

- Low-fat cakes should be cooled completely before removing from pan.
- Cool completely before frosting.

### **Angel Food Cake Mixes**

- Invert tube pan on wire rack and cool for at least 1 hour.
- Remove cake from pan by carefully running a thin spatula around edge of pan, gently pressing cake away from sides of pan so as not to tear cake.

## *Serving Tips*

- Cut cakes with a knife that has a sharp, thin serrated blade. Dip blade into warm water before cutting to keep it free of cake crumbs.
- Cut cake pieces will keep fresh longer if wrapped in plastic.