

# PILLSBURY™ BAKERS' PLUS™ CAKE MIX TROUBLESHOOTING CHART



## PROBLEM

## CAUSE

	Too much water	Not enough water	Batter temp too high	Under-mixed	Over-mixed	Under-scaled	Oven-temp too high	Oven-temp too low	Over-scaled	Bake time too short	Covering before cooled	Pans too deep	Opening oven door	Bake time too long	Warped pans or oven shelves	Oven air flow	Variation in pans	Pans too close together	Over-greased pans	Excessive bottom heat	Improper mixing	Too much flour time	Not covered properly after baking
Low volume	●	●	●	●	●	●	●	●	●				●						●	●			
Fallen cake/poor symmetry	●	●		●			●	●	●			●			●					●	●		
Sticky top crust	●						●	●	●	●	●												
Pale top crust	●						●				●												
Cracked top crust	●					●	●					●		●					●				
Peaked cakes	●			●		●								●					●				
Uneven cakes		●												●	●	●							
Uneven baking														●	●	●	●	●					
Shrinkage	●			●	●	●						●							●	●			
Soggy/doughy	●					●	●	●	●	●	●												
Tunnels and holes	●	●		●		●													●	●	●		
Dry, crumbly	□					□	●						●										□
Uneven grain			●	●		●	●												●	●			
Hard edges						□							□						□				

● = Angel Food, Creme Cakes, Layer and Sheet Cakes    □ = Brownies

