

When are Baked Goods Done?



In baking, there are many visual clues to test if a product is done. This includes lightly touching a cake surface, a golden brown color on breads, or inserting a toothpick in a quick bread to see if it is still sticky.

Another way to test for doneness is by checking the internal temperature using a food thermometer. By practicing a recipe, you can determine with temperature how long it takes to bake a product. Then, make note of that time in the recipe for future reference.

Here are some suggested temperatures for some baked goods:

- Layer cakes - 205-210°F
- Pound cake - 210°F
- Jelly roll cakes - 190-195°F
- Muffins - 210°F
- Quick bread - 210°F
- Yeast bread - 195-210°F
- Bundt cake - 212°F
- Yeast rolls - 190-195°F

Remember, these are suggestions. It is still important to use visual clues to determine if a product is done. And of course...practice, practice, practice!

Sources:

American Institute of Baking
King Arthur's Baker's Companion, The All-Purpose Baking Cookbook
Baking Illustrated, by Cook's Illustrated
I'm Just Here for More Food, by Alton Brown

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