



Due to the efficiency of anodized bakeware, you may need to reduce recipe temperature or timing. Temperature reductions of 5 to 25 degrees Fahrenheit are common among commercial bakers using Fat Daddio's anodized bakeware. Your adjustments may vary as ingredients, altitude, pan size, and oven performance all affect baking results.

***Tip:** The use of olive oil or aerosol release sprays containing olive oil are not recommended as they can leave a sticky residue and may discolor the pan over time.

Pan Preparation for Professional Results



Cakes: A traditional method using unsalted butter and flour is recommended. Shortening or lard can also be used effectively in place of butter. Many commercial spray release products are also very effective.



Pastries and Cookies: Generally, there is no pan preparation needed for these items. Most recipes have a higher fat content than cakes and provide a very effective release. If you are baking pastry or cookies with a low-fat content, you can simply line the sheet with a silicone baking mat or parchment paper.



Breads: For first-time use, butter, coconut oil, canola oil, lard, or shortening are recommended. If needed, dust with flour for sweet breads and cornmeal for yeast breads. After the first few uses, the baking surface will build a wonderful patina that will eliminate or minimize the need for pan prep.



Pies, Tarts, and Quiche: Most crust recipes have a high butter and fat content that will provide a natural release. Unless your recipe specifically calls for a grease-release preparation, these items generally do not require any pan prep.

FAQs

How much batter do I need?

For 1" or 2" deep pans you will want to fill them so they are 1/2 full of batter. With pans that are 3" or 4" deep the batter needs to be 2/3 full in the pan. Refer to the Cake Batter Capacity Chart resource provided to help you determine how much batter you will need.

What temperature should I bake at?

Baking temperature depends on numerous variables that make the answer to this question vary. These variables include the particular ingredients used, altitude, pan size, and oven performance. There just isn't a "one-size-fits-all" answer. Review the following information to help you when determining baking temperature. Because Fat Daddio's anodized aluminum pan heat faster, you will want to avoid the sides from baking faster than the rest of the cake and creating a thicker, darker crust than may be desired. Baking is a science and requires experimentation to achieve the best results.

***Tip:** Fat Daddio's bread pans are made of anodized aluminum and will bake bread much faster and more evenly, and also cool faster. This will give your bread an even color throughout. Adjust the recipe temperature down 10° to 30° F. Pay attention to the baking cycle. Record the baking time on your recipe for use when repeating recipes in the future.

Variable	Helpful Information
Oven Type	Are you using a standard electric, gas, or convection oven? The oven type and the age of your oven play a large part in your temperature determination. The Fat Daddio's Test Kitchen uses an industrial convection oven that bakes much faster than smaller electric or gas ovens. Time and temperature requirements will vary between ovens.
Pan Size	The general rule of thumb when baking is "the bigger the pan, the lower the temperature". You bake a 9" round chocolate cake for about 30-35 minutes at 350° F. However, if you were putting the same recipe in a 14" pan you'd need to lower the temperature to 325° F for 50-55 minutes. Also, if you put that same recipe in a standard cupcake pan then you would bump the temperature up to 375° F and bake for 15-20 minutes. For larger pans you may need to use a heating core or flower nails.
Altitude	Altitude is one of the most complicated variables to address in baking. The higher the altitude, the lower the air pressure, which greatly affects baking results. Not only do you need to adjust the time and temperature, but also the sugar, liquid, and flour content. View the High Altitude Baking Chart provided on the item's page for specific information.
Ingredients	If you add any ingredients that increase the amount of liquid in your recipe, such as an extra egg, the baking time may be affected as well.