

High Altitude Baking



Breads, Quick

What Might Happen

Quick breads include banana bread, coffee cakes and gingerbread.

- May expand too much
- Bread may partially collapse
- Sticky or tacky to the touch
- May have a dipped center

What You Can Do...

- Decrease baking soda or baking powder (1/8 to 1/4 tsp)
- Decrease sugar (1 to 2 tbsp)
- Decrease fat (2 tbsp to 1/4 cup)
- Increase water (1 to 4 tbsp)
- Increase flour (2 to 4 tbsp)
- Increase oven temperature 15°F- 25°F



Breads, Yeast

- May expand too much during rising
- May have a drier texture
- Bread may have large holes

- Decrease flour and/or increase liquid until dough is soft and elastic
- Allow dough to rise only until double in size (rising time may be shorter)
- Punch down (deflate) the dough and allow it to rise twice



Bars & Brownies

- Overbaked sides, underbaked center
- May have a sunken center
- Greasy appearance or touch

- Decrease oven temperature by 25°F
- Decrease oil (1 tbsp to 1/2 cup)
- Increase flour (1 tbsp to 1/3 cup)
- Increase water (1 tbsp to 1/3 cup)
- Increase baking time (up to 10 minutes)



Cake, Angel Food

- Over-rising and spills over pan sides
- Cake may have a coarse texture
- Falls out of the pan when cooled upside down

- Decrease oil and/or sugar (1 tbsp to 1/3 cup)
- Beat egg whites to soft-peak stage
- Increase flour (1 tbsp to 1/3 cup)
- Increase water (up to 1/3 cup)
- Increase oven temperature by 25°F



Cake, Layer & Sheet

- Too dry, crumbly, pasty or dense
- May have a sunken center
- Overbaked sides, underbaked center
- Overly moist layer at top or bottom
- Cake "falls" (not enough structure)

- Decrease baking soda or baking powder (1/8 to 1/4 tsp)
- Increase liquid (1 to 4 tbsp) or add an extra egg to the batter
- Increase flour (1 tbsp to 1/2 cup)
- Increase baking time



Cookies

- Cookies have a drier texture
- Cookies may spread too much
- Cookies may brown too quickly
- Cookies may be underdone

- Decrease butter or shortening (2 tbsp to 1/4 cup) if cookies spread too much
- Decrease sugar slightly if cookies spread too much, 1 tbsp per cup
- Increase liquid by 1 to 2 tbsp only if dough is too dry and cookies don't spread
- Increase flour (starting with 1 or 2 tbsp) if cookies spread too much



Muffins

Muffins, biscuits and scones usually bake well at high altitudes, but you may notice:

- May have a drier texture
- Muffins don't rise properly and have flat tops that flow together
- Overbaked exterior

- Decrease baking soda or baking powder (1/8 to 1/4 tsp)
- Decrease sugar slightly if batter is too thin and flows out of muffin cups
- Increase liquid by 1 to 2 tbsp if batter is too thick
- Increase flour (starting with 1 tbsp) if batter is too thin and flows out of muffin cups
- Increase baking time by 1 to 3 minutes



Pie Crust

Pie crusts usually turn out well at high altitudes, but you might notice:

- Drier texture when forming

- Increase water slightly (starting with 1 tbsp increments) until dough holds together well and is flexible