

Home Baking Tips

This free tip sheet was produced by the Cheapskates Club –
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Reduce the Use of Eggs

Reduce the use of eggs in cake making. One egg and one tablespoon of vinegar is equivalent to two eggs. Also, for each egg over three, use one extra teaspoon of baking powder or one teaspoon of cornflour. - *Contributed by Lynette, Montrose*

Better Looking Chocolate Cakes

To make your chocolate cakes look more appetizing, try using cocoa or some of the cake mixture itself to coat the baking pans before you put the batter in them. Most of us use white flour, which is fine. However, white flour does leave a little residue on the cakes, which isn't attractive. For the best looking chocolate cakes, try one of the others.

Turning an Overcooked Cake into a Gourmet Delight

If a cake is over cooked and dry, make a lemon or orange syrup and pour over. Let it soak into the cake, then cut into squares and serve with a dollop of cream. To make the syrup mix 3/4 cup sugar, juice of 3 lemons or oranges and 4 tablespoons water over a low heat until the sugar is dissolved. Bring to the boil and stir for two minutes. Pour over the cooled cake; let it rest about 30 minutes before serving.

Butter Wrappers

Approximate \$ Savings: A few cents here and there, but it all adds up

When you use packaged butter, keep the whole wrapper in your fridge door instead of throwing it away. You can use them to line cake tins and to grease the inside of tins instead of buying non-stick greaseproof paper or paper towel. I even use the paper on top of the margarine for greasing. My mother always did this; I thought it was something everyone did, until a girlfriend asked why I had a bunch of old butter wrappers in my fridge door. -

Contributed by Fay, Broadford

Gourmet Package Mixes

Use olive oil in packet cake and pudding mixes, instead of vegetable oil and you'll believe it is a store bought, gourmet product. The difference is in the taste and texture delicious!

Plain or Self-Raising?

If you get your self raising flour and flour mixed up, put a spoonful of flour in a bowl and stir in vinegar to make a thin smooth bend. If the mixture foams and thickens, then it is self raising, if not and the mix remains smooth and thin, it is plain flour.

A Childhood Favourite

Use stale cake to make jelly cakes. Cut the cake into squares and toss in a strawberry or raspberry jelly, cooled until it is quite thick but not set. Cover each piece of cake with the jelly and then toss in coconut.



Triple the Batch to Save

If you are going to bake, make a double or triple batch or more than one thing to save on power and time. Cakes freeze and defrost well. Ice after freezing to prevent the icing going slimy and coming off.

Biscuit Logs

When making biscuits, make a double recipe and roll one half into a log, slice and then wrap in clingwrap and freeze. These biscuits can then be baked from frozen, and being pre-sliced you can bake one or all of them.

Fresh Muffins in Minutes

Muffin batter can be frozen and baked from frozen at a later date, saving you time and energy if you prepare a double or triple batch. Line the muffin tin with the papers, add the batter and put the tin in the freezer until the batter has frozen. Take the papers out of the tin, store in an airtight container or ziplock bag. Simply place the filled paper cases in the muffin tin to bake.

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