

CAKE PERFECTION GUIDE

MIX AND SCRATCH SOLUTIONS



HARVEST

CAKE PERFECTION GUIDE

COARSE, OPEN GRAIN



Mix Method

- OVEN TEMP. TOO LOW**
Increase oven temp. (try 8°C or 25°F at a time)
- BATTER STANDS TOO LONG BEFORE BAKING**
Bake cake as soon as possible (within 20 minutes of mixing)
- OVER-MIXED**
Re-check bag directions for correct mix times and mixing speeds
- BATTER TEMP. TOO HIGH**
Decrease batter temp.(temp. should range from 21°C - 22°C or 70°F-72°F)
- UNDER-MIXED**
Re-check bag directions for correct mix times and mixing speeds
- OLD BATTER**
Use all batter at once (do not let stand for more than 20 minutes)
- NOT ENOUGH LIQUID**
Increase amount of liquid and check bag directions

Scratch Method

- EXCESS SUGAR**
Reduce sugar content
- EXCESS LEAVENING**
Reduce leavening
- COLD OVEN**
Use correct temperature 187°C - 193°C(370°F-380°F)
- INSUFFICIENT MIXING**
Mix longer in first stage
- OVER-MIXING**
Mix less in first stage
- POOR GRADE OF SHORTENING**
Use a good quality hi-ratio cake shortening
- WRONG TYPE OF FLOUR**
Use correct type
- USE OF WARM INGREDIENTS**
Have ingredients at correct temp. 20°C -22°C (68°F-72°F)
- WRONG TYPE OF LEAVENING**
Use correct type (double acting)
- BATTER TOO STIFF**
Use more liquid
- CREAMING AT HIGH SPEED**
Use slower speed
- BATTER IS OLD**
Do not allow batter to get old (do not let stand for more than 20 minutes)

SHRINKING



Mix Method

- OVEN TEMP. TOO HIGH**
Decrease oven temp. (try 8°C or 25°F at a time)
- OVEN TEMP. TOO LOW**
Increase oven temp. (try 8°C or 25°F at a time)
- OVER-MIXED**
Re-check bag directions for correct mix times and mixing speeds
- OVER-BAKED**
Decrease bake time
- PAN OVER-GREASED**
Decrease amount of grease in pan
- CAKE STAYS IN PAN TOO LONG BEFORE DUMPING**
Dump cake as soon as pan is cool to handle

Scratch Method

- TOO STRONG A FLOUR**
Use correct type
- OVEN TOO HOT**
Use correct temp. 187°C - 193°C (370° -380°F)
- NOT ENOUGH BATTER IN PANS**
Increase the amount of batter
- CAKES OVER BAKED**
Bake properly with a good solid, steady heat
- PANS GREASED TOO HEAVY**
Use less grease
- LEAN FORMULA**
Use more sugar or shortening
- TOO MUCH LIQUID IN BATTER**
Decrease liquid
- WRONG TYPE OF SHORTENING**
Use a good quality cake shortening
- OVER MIXING**
Mix less
- EXCESS LEAVENING**
Decrease leavening
- OVEN TOO COOL**
Use correct temp. 187°C - 193°C (370° -380°F)

THICK, TOUGH CRUST



Mix Method

- OVEN TEMP. TOO HIGH**
Decrease oven temp. (try 8°C or 25°F at a time)
- BAKED TOO LONG IN COOL OVEN**
Increase oven temp. (try 8°C or 25°F at a time), decrease bake time
- UNDER-BAKED**
Increase bake time
- AFTER CAKE IS SCALED IN PAN, TOO MUCH FLOOR TIME**
Bake cake as soon as possible
- TOO MUCH LIQUID**
Decrease amount of liquid
- NOT ENOUGH OIL**
Increase amount of oil and check bag directions

Scratch Method

- BAKING TOO LONG AT LOW TEMPERATURE**
Bake at higher temperature
- EXCESSIVE AMOUNT OF SUGAR IN DOUGH**
Reduce sugar content
- FLOUR TOO WEAK**
Use a good quality cake flour
- OVEN TOO HOT**
Use lower temp.
- CAKES ARE OVER BAKED**
Bake properly
- PAN IS EXTRA DEEP**
Use shallower pans
- FLOUR TOO STRONG**
Use a good quality cake flour
- INSUFFICIENT SUGAR**
Increase sugar
- INSUFFICIENT SHORTENING**
Increase shortening
- EXCESSIVE EGG CONTENT**
Decrease egg content
- BATTER OVER MIXED**
Decrease mixing time
- OVER BEATING THE EGGS**
Beat eggs less

CAKE PERFECTION GUIDE

CRUST CRACKS ON TOP



Mix Method

OVEN TEMP. TOO HIGH
Decrease oven temp. (try 8°C or 25°F at a time)

STIFF BATTER
Re-check bag directions for correct liquid amounts

TOO MUCH BOTTOM HEAT
Add a sheet pan under cake

NOT ENOUGH OIL
Increase amount of oil and check bag directions

Scratch Method

OVEN TOO HOT
Bake at lower temperature

MIX TOO STIFF
Use more liquid

BATTER OVER MIXED
Decrease mixing time

INSUFFICIENT LEAVENING
Increase leavening

FLOUR TOO STRONG
Use correct type

TOO MUCH BOTTOM HEAT
Double pan the cakes

INSUFFICIENT SUGAR
Increase sugar

INSUFFICIENT SHORTENING
Increase shortening

TOO MUCH TOP HEAT
Decrease top heat

TIGHT, CLOSE GRAIN



Mix Method

TOO MUCH OIL
Decrease amount of oil and check bag directions

TOO MUCH WATER
Decrease amount of water and check bag directions

BATTER TEMP. TOO LOW
Increase batter temp. (temp. should range from 21°C - 22°C or 70°F- 72°F)

STIFF BATTER
Re-check bag directions for correct liquid amounts

Scratch Method

INSUFFICIENT LEAVENING
Increase leavening

WRONG TYPE OF LEAVENING
Use correct type (double acting)

EXCESSIVE LIQUID IN BATTER
Decrease liquid

TOO MUCH INVERT SYRUP
Decrease invert syrup

WRONG TYPE OF FLOUR
Use a good quality cake flour

MIX TOO STIFF
Use more liquid

INSUFFICIENT SUGAR OR SHORTENING (LEAN FORMULA)
Increase sugar or shortening

BATTER TOO WARM
Have batter at proper temp.

CAKE PEAKS IN OVEN



Mix Method

OVEN TEMP. TOO HIGH
Decrease oven temp. (try 8°C or 25°F at a time)

STIFF BATTER
Re-check bag directions for correct liquid amounts

OVER-MIXED
Re-check bag directions for correct mix times and mixing speeds

NOT ENOUGH BATTER IN PANS
Increase scaling weight

TOO MANY LIQUID EGGS
If using a mix where liquid whole eggs are added, decrease amount and check bag directions.

TOO MUCH LIQUID
Decrease amount of liquid and check bag directions

Scratch Method

OVER MIXING
Decrease mixing time

LEAN FORMULA
Increase sugar and shortening

FLOUR TOO STRONG
Use a softer flour, or replace part of flour with starch -- start at 5% replacement

MIX TOO STIFF
Use more liquid

OVEN TOO HOT
Use a cooler oven

EGG CONTENT TOO HIGH
Use less eggs; increase milk and leavening

NOT ENOUGH BATTER IN THE PANS
Scale cakes heavier

CAKE TOO TENDER



Mix Method

TOO MUCH OIL
Decrease amount of oil and check bag directions

UNDER-MIXED
Re-check bag directions for correct mix times and mixing speeds

UNDER-BAKED
Increase bake time

NOT ENOUGH EGGS
If using a mix where liquid whole eggs are added, increase the amount

Scratch Method

TOO MUCH SHORTENING
Decrease shortening

TOO MUCH SUGAR
Decrease sugar

TOO MUCH LEAVENING
Decrease leavening

FLOUR TOO WEAK
Use a good quality cake flour

NOT MIXED ENOUGH
Mix longer

NOT ENOUGH EGGS
Increase egg content

CUPPING



Mix Method

STIFF BATTER
Re-check bag directions for correct liquid amounts

AIR TRAPPED UNDER LINER
Place liner in pan firmly

TOO MUCH BOTTOM HEAT
Add a sheet pan under cake

MOISTURE IN PAN
Use a dry pan

DENTED PAN
Use only undented pans

PAN OVER-GREASED
Decrease amount of grease in pan

OVEN TEMP. TOO HIGH
Decrease oven temp. (try 8°C or 25°F at a time)

Scratch Method

MIX TOO STIFF
Use more liquid

TOO MUCH GREASE IN PANS
Grease pans carefully

EGG CONTENT TOO HIGH
Use less eggs; increase milk and leavening

AIR UNDER PAPER LINERS
Place line in pan firmly

TOO MUCH BOTTOM HEAT
Decrease bottom heat or use double pan

MOISTURE IN PAN
Use a dry pan

STICKY CRUST



Mix Method

OVEN TEMP. TOO LOW
Increase oven temp. (try 8°C or 25°F at a time)

UNDER-BAKED
Increase bake time

FREEZING CAKE WARM
Let cake cool to room temp. before freezing

CAKE COVERED WHILE STILL WARM
Let cake cool to room temp. before covering

Scratch Method

EXCESSIVE SUGAR IN FORMULA
Decrease sugar somewhat

TOO MUCH STEAM IN OVEN
Open damper slightly

USING A WEAK FLOUR
Use a good quality cake flour

EXCESSIVE SHORTENING CONTENT
Use less shortening

LACK OF SUGAR ON COOLING CLOTHS
Sprinkle a little granulated sugar on cloths

IMPROPER COOLING
Cool properly

HARVEST

CAKE PERFECTION GUIDE

SOGGY TEXTURE



Mix Method

- UNDER-MIXED**
Re-check bag directions for correct mix times and mixing speeds
- UNDER-BAKED**
Increase bake time
- OVEN TEMP. TOO LOW**
Increase oven temp. (try 8°C or 25°F at a time)
- BATTER TEMP. TOO LOW**
Increase batter temp. (temp. should range from 21°C - 22°C or 70°F-72°F)
- LEAVING CAKE INVERTED TOO LONG**
Remove pan as soon as possible

Scratch Method

- USE OF LEAN FORMULA**
Use richer formula
- USE OF STRONG OR WEAK FLOUR**
Use a good quality cake flour
- BATTER IS STIFF**
Use more liquid
- TOO MUCH SUGAR**
Decrease sugar
- EXCESS SHORTENING**
Decrease shortening
- TOO MUCH LEAVENING**
Decrease leavening
- COLD OVEN**
Use warmer oven
- IMPROPER MIXING**
Mix properly
- EGG CONTENT TOO HIGH**
Use less eggs; increase milk and leavening
- SUGAR TOO COARSE**
Use finer granulation
- TOO MUCH ACID IN BATTER**
Decrease acid content of batter
- SUGAR AND SHORTENING OVER CREAMED**
Cream sugar and shortening properly
- MIX IS CURDLED**
Add eggs and liquid gradually
- SHORTENING TOO COLD**
Have shortening about 20°C - 24°C (or 70°F- 75°F)
- EGGS NOT THAWED OUT**
Temperature of eggs should be 18°C - 20°C(or 64°F - 68°F)
- WRONG TYPE OF SHORTENING**
Use a good quality cake shortening
- OLD BATTER**
Batter should be used in 20 minutes
- OVER BAKING**
Bake properly

CAKE FALLS IN CENTER



Mix Method

- OVEN TEMP. TOO LOW**
Increase oven temp. (try 8°C or 25°F at a time)
- UNDER-BAKED**
Increase bake time
- OVER-MIXED**
Re-check bag directions for correct mix times and speeds
- CAKE BUMPED DURING BAKING**
Handle cake gently
- NOT ENOUGH LIQUID**
Increase amount of liquid and check bag directions
- TOO MUCH OIL**
Re-check bag directions for correct amount of oil
- ALTITUDE**
Make recommended adjustments for high altitude (baking may see effects starting at 4,000-4,500 ft.) and reduce creaming time

Scratch Method

- EXCESSIVE AMOUNT OF LEAVENING**
Decrease leavening
- OVER CREAMING**
Cream less
- HIGH ALTITUDE**
If high altitude reduce leavening
- INSUFFICIENT EGGS**
Increase eggs
- TOO MUCH SUGAR**
Decrease sugar
- TOO MUCH SHORTENING**
Decrease shortening
- FLOUR TOO WEAK**
Use a good quality cake flour
- OVEN TEMP. TOO LOW**
Use warmer oven
- BUMPING CAKES DURING BAKING**
Do not bump cakes
- WRONG TYPE OF SHORTENING**
Use a good quality cake shortening

LOW VOLUME



Mix Method

- TOO MUCH LIQUID**
Re-check bag directions for correct liquid amounts
- UNDER-MIXED/OVER-MIXED**
Re-check bag directions for correct mix times and mixing speeds
- OVEN TEMPERATURE TOO HIGH**
Decrease oven temp. (try 8°C or 25°F at a time)
- OVEN TEMPERATURE TOO LOW**
Increase oven temp. (try 8°C or 25°F at a time)
- CAKE UNDER-SCALED**
Increase scaling weight
- BATTER TEMPERATURE TOO LOW**
Increase batter temp. (temp. should range from 21°C - 22°C or 70°F-72°F)
- BATTER TEMPERATURE TOO HIGH**
Decrease batter temp.(temp. should range from 21°C - 22°C or 70°F-72°F)

Scratch Method

- INSUFFICIENT LEAVENING**
Increase leavening
- MIX TOO STIFF**
Use more liquid
- BATTER TOO SOFT**
Decrease liquid
- WRONG TYPE OF SHORTENING**
Use a good quality cake shortening
- POOR QUALITY EGGS**
Use good eggs
- MIX TOO WARM**
Have mix at correct temp. 20°C - 22°C(68°F-72°F)
- NOT ENOUGH DOUGH IN PANS**
Scale cakes heavier
- OVEN TOO HOT**
Use correct temp. 187°C - 193°C (370°F-380°F)
- EGGS TOO COLD**
Use eggs at proper temp. 18°C - 20°C (64°F-68°F)
- OLD LEAVENING**
Use good leavening
- BATTER MIXED IMPROPERLY**
Mix correctly
- EXTREMELY STRONG FLOUR USED**
Use a good quality cake flour



CAKE PERFECTION GUIDE

DRY, CRUMBLY CAKE



Mix Method

OVER-BAKED
Decrease bake time

OVEN TEMP. TOO HIGH
Decrease oven temp. (try 8°C or 25°F at a time)

NOT ENOUGH OF LIQUID
Increase amount of liquid

Scratch Method

USE OF LEAN FORMULA
Use richer formula

USE OF STRONG OR WEAK FLOUR
Use a good quality cake flour

BATTER IS STIFF
Use more liquid

TOO MUCH SUGAR
Decrease sugar

EXCESS SHORTENING
Decrease shortening

TOO MUCH LEAVENING
Decrease leavening

COLD OVEN
Use a warmer oven

IMPROPER MIXING
Mix properly

EGG CONTENT TOO HIGH
Use less eggs; increase milk and leavening

SUGAR TOO COARSE
Use finer granulation

TOO MUCH ACID IN DOUGH
Decrease acid content of batter

SUGAR AND SHORTENING OVER CREAMED
Cream sugar and shortening properly

MIX IS CURDLED
Add eggs and liquid gradually

SHORTENING IS COLD
Have shortening about 20°C - 24°C (or 70°F- 75°F)

EGGS NOT THAWED OUT
Temperature of eggs should be 18°C - 20°C (or 64°F - 68°F)

WRONG TYPE OF SHORTENING
Use a good quality cake shortening

OLD BATTER
Batter should be used in 20 minutes

OVER BAKING
Bake properly

UNEVEN CAKE



Mix Method

DENTED PAN
Only use undented pans

OVEN SHELF NOT LEVEL
Use a shelf that is level

UNEVEN PAN
Set on even surface and use pan that isn't warped

UNEVEN SPREADING OF BATTER
Spread batter evenly

CREASES OR FOLDS IN LINERS
Carefully place liners in pan

PANS TOO CLOSE TOGETHER IN OVEN
Don't overlap pans

Scratch Method

UNEVEN HEAT IN OVEN
Check oven burner for defects

HOT SPOTS IN OVEN
Eliminate hot spots if possible and check oven burner for defects

BATTER IMPROPERLY MIXED
Mix batter properly

TOO MUCH BOTTOM HEAT
Eliminate or use double pans

TOO MUCH TOP HEAT
Eliminate or cover cakes with paper

LEAVENING NOT PROPERLY DISTRIBUTED
Blend leavening thoroughly with flour

UNEVEN DISTRIBUTION OF SUGAR IN BATTER
Distribute sugar thoroughly

UNEVEN PANS
Use good level pans

UNEVEN SPREADING OF BATTER
Spread evenly

SLANTING HEARTH
Use level hearth

CAKES TOO LARGE AND THICK
Scale proper weight for pan size

TUNNELS & HOLES



Mix Method

UNDER-MIXED
Re-check bag directions for correct mix times and mixing speeds

OVER-MIXED
Re-check bag directions for correct mix times and mixing speeds

OVEN TEMP. TOO HIGH
Decrease oven temp. (try 8°C or 25°F at a time)

BATTER STANDS TOO LONG BEFORE BAKING
Bake cake as soon as possible

TOO MUCH BOTTOM HEAT IN THE OVEN
Double pan or correct bottom heat

Scratch Method

WRONG TYPE OF SHORTENING
Use a good quality cake shortening

OVER MIXING
Mix less

UNDER MIXING
Mix more

IMPROPER BLENDING OF LEAVENING
Mix thoroughly

INCORRECT CREAMING TEMPERATURE
Batter temp. should be 20°C - 22°C (68° -72°F)

FLOUR TOO STRONG
Use a good quality cake flour

BATTER TOO STIFF
Use more liquid

INSUFFICIENT SUGAR
Increase sugar

EGG CONTENT TOO HIGH
Decrease eggs

MIXING AT HIGH SPEED
Use lower speed

TOO MUCH SUGAR
Decrease sugar

BATTER CURDLED
Add eggs and liquid gradually

EGGS TOO COLD
Temperature of eggs should be 18°C - 20°C (64° -68°F)

BATTER MIXED IMPROPERLY
Mix correctly

HARVEST