

Baking Basics: Measure and Mix

Learn why mixing wet ingredients and dry ingredients separately leads to more delicate baked goodies and practice measuring wet and dry ingredients!

Why mix wet and dry ingredients separately?

What: Mix dry ingredients together first.

They're all going into the same baking pan anyway, right? Well, yes. BUT whether you are making cookies, muffins, cake, or pancakes, the general rule of baking is that dry ingredients should be combined together thoroughly in one bowl BEFORE you add the wet ingredients.



Why: Mixing the dry ingredients by themselves means you will evenly disperse the raising agents (like baking powder and soda), spices, sugar throughout the flour base, which is important for an even batter.

What: Mix wet ingredients separately.

Combine all of your wet ingredients before stirring them into the dry ingredients.



Why: Overmixing batters and dough will toughen and strengthen the gluten in the flour, leading to tough, dense baked goods. Mixing the dry ingredients together first, and then doing the same with the wet ingredients, means that once you combine the two, you will have to do very little mixing. The less you mix the flour the lighter and fluffier your baked treats will be. Now let's get baking.

Examples of wet and dry ingredients

Dry ingredients

- Flour
- Sugar
- Ground spices
- Baking powder, baking soda
- Salt
- Oats
- Rice
- Baker's yeast

Wet ingredients

- Milk
- Eggs
- Water
- Oil
- Applesauce
- Butter
- Yogurt
- Peanut butter

How to measure accurately

Remember to measure your ingredient over a “spill catcher” (board, plate, cup, bowl) so that extra bits of ingredients don’t fall into your mixing bowl or make a big mess on your table or countertop!

Dry ingredients

Measuring with a spoon:

For small amounts, use a measuring spoon to scoop out the ingredient, then swipe your finger across the top to level off the top.






Measuring with a cup:

For larger amounts, use a measuring cup to scoop out the amount you need, then use your finger or the back of a butter knife to level off the top.



Wet ingredients

<p>Tips:</p> <p>Measure liquids over a dish to catch spills</p> 	<p>For small amounts:</p> <p>Hold a measuring spoon level and pour the liquid to fill the spoon.</p> 	<p>For larger amounts:</p> <p>Place a liquid measuring cup on a table or countertop and pour in your liquid ingredient until it reaches the line of the amount you need. Bend or sit down to read the measurement, to be sure it is right at the line. (Holding the measuring cup in your hand while pouring the liquid into the measuring cup means you are less likely to get an accurate measurement because you are probably not holding the cup exactly level.)</p> 
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Practice Measuring!

To get comfortable with your baking tools, consider practicing measurement a few times with flour, dry beans, or rice (for dry ingredient measurement) and with water (for wet ingredient practice).
