

Sweetest Menu

BAKE IT CHEAT SHEET

OVEN TEMPERATURES

300 °F 150 °C

325 °F 160 °C

350 °F 175 °C

360 °F 180 °C

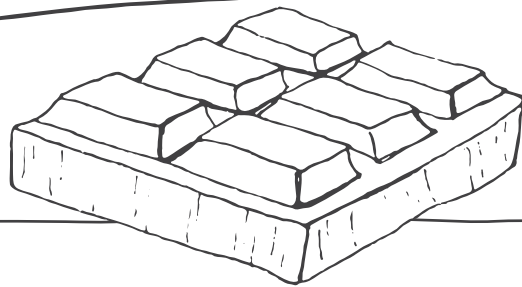
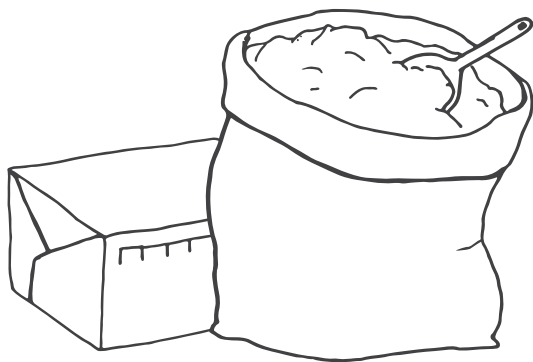
375 °F 190 °C

390 °F 200 °C

400 °F 205 °C

430 °F 220 °C

450 °F 230 °C



SWAP ME

Heavy cream	←	Thickened cream
Parchment paper	←	Baking paper
Granulated sugar	←	Caster sugar
Powdered sugar	←	Icing sugar
Cornstarch	←	Cornflour
All purpose flour	←	Plain flour
Whole wheat flour	←	Wholemeal flour
Semi sweet chocolate	←	Dark chocolate

MEASUREMENTS

3.5 oz — 100 grams

4 oz — 115 grams

6 oz — 170 grams

8 oz — 225 grams

16 oz — 450 grams

CAKE TIN SIZES

7 inch — 18 cm

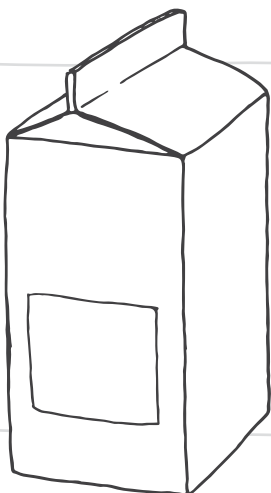
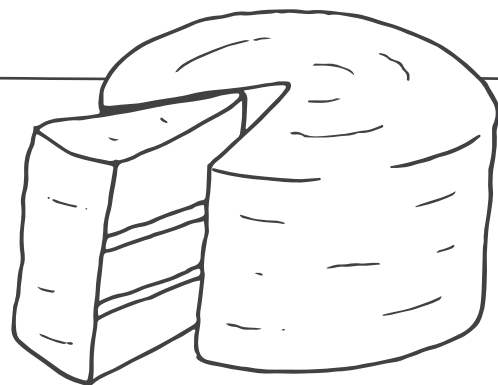
8 inch — 20 cm

9 inch — 23 cm

10 inch — 25 cm

11 inch — 28 cm

12 inch — 30 cm



TIPS

1 stick of butter equals 1/2 cup or 115 grams

Make your own buttermilk by adding one tablespoon of white vinegar or fresh lemon juice to 1 cup of milk

Keep in mind, an American tablespoon is 15 ml but a standard Australian tablespoon is 20 ml