

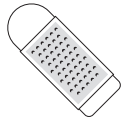
Glossary

**Baking sheet**

A tray of steel or aluminium which is used for baking in ovens.

**Double boiler / bain-marie**

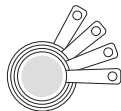
A cooking method using water or other liquid heated in a larger lower saucepan to melt together or cook ingredients in a smaller upper saucepan or glass dish.

**Grater**

A sheet of metal perforated and sharpened so ingredients rubbed against it will be reduced to smaller particles.

**Kitchen scale**

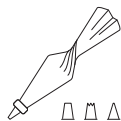
An instrument for weighing ingredients, either digital or analogue.

**Measuring cup**

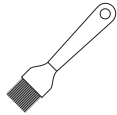
A glass, plastic or metal utensil which is used to measure the volume of a liquid or solid baking ingredient.

**Mixing bowl**

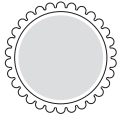
A bowl which is used to mix or prep ingredients prior to baking. Often found in sets where smaller bowls nestle within larger bowls.

**Pastry or piping bag**

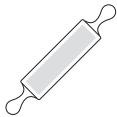
A paper, plastic or cloth bag into which a semi-liquid mixture is poured so it can be squeezed out through a narrow opening, usually for cake decoration.

**Pastry brush**

A brush used to spread oil, butter or other glazes on food or baking equipment, normally prior to baking.

**Pie / tart pan**

A round, shallow, slope-sided dish with a flat or fluted rim to hold the edge of a pie crust. Tart pans come in various shapes and sizes and usually have straight edges/ rims.

**Rolling pin**

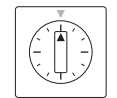
A long cylinder of wood or metal used to roll out dough.

**Spatula**

A flat thin implement used especially for spreading or mixing soft substances, scooping, or lifting.

**Sugar thermometer**

An instrument for determining temperature, especially of hot liquids used for sweet-making.

**Timer**

A clock which indicates the end of an interval of time with a sound or bell.

**Whisk**

A kitchen tool made of wire or plastic loops used to beat ingredients by hand.

Baking powder A leavening agent, composed of principally baking soda mixed with a starch compound (such as cream of tartar) and an acidic compound (such as cornflour).

Baking soda Also known as bicarbonate of soda or sodium bicarbonate, a leavening agent often found in recipes for cakes and biscuits.

Batter A mixture that consists mainly of flour and a liquid and is thin enough to pour or drip off a spoon.

Blind-baking Baking a pie or tart crust without the filling, usually to prevent the crust from getting soggy or soft.

Caramelize To change sugar into a dark brown by cooking it; also to cook something slowly until it becomes brown and sweet.

Creaming The process of mixing fats and sugars until the mixture becomes smooth, uniform, and creamy in appearance.

Dough A mixture of ingredients, normally flour plus other liquids, which is stiff enough to knead or roll.

Dust To lightly coat the surface of a baked good with sugar, flour, cocoa powder or other dry ingredient.

Egg Wash To brush the surface of an unbaked good with beaten egg or egg whites prior to baking.

Ganache Chocolate combined with heavy cream, often used as a filling or icing.

Garnish To finish off a baked good with other edible ingredients or decorations to enhance the final presentation.

Gelatin A flavourless clear solid substance obtained from collagen (usually of animal origin) used to thicken or gel mixtures.

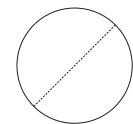
Grease To coat the inside of a baking dish or pan by rubbing on a fat (oil, butter, shortening) so as to prevent sticking.

Kneading Working dough with one's hands by alternately pressing, folding, and turning the dough against a hard surface.

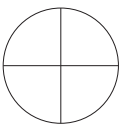
Yeast A leavening agent which is a living microscopic organism, usually used to bake bread or other raised dough.

Zest The fragrant thin peel of a citrus fruit, obtained by scraping the outside of the fruit with a grater or other special tool.

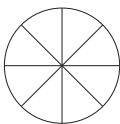
Cake-Slicing Guide



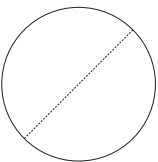
15 cm · 6 inches



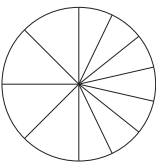
4



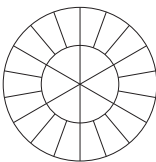
8



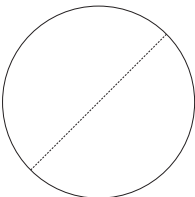
20 cm · 8 inches



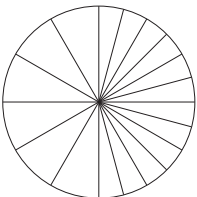
8 / 14



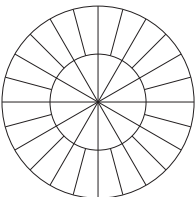
24



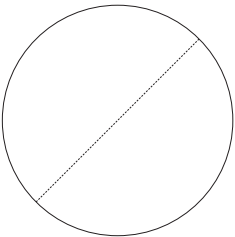
25 cm · 10 inches



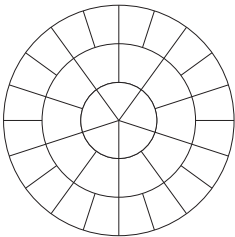
12 / 24



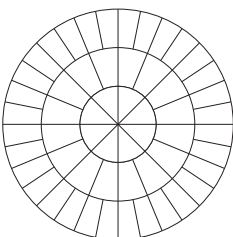
36



30 cm · 12 inches



35



56

Measures and Conversions

Liquid Measures

ml	UK fl. oz	US fl. oz	ml	UK fl. oz	US fl. oz	US cups	ml
10	1/3	1/3	100	3 1/2	3 1/3	1/4	60
15	1/2	1/2	125	4 1/3	4 1/4	1/3	80
20	2/3	2/3	150	5 1/4	5	1/2	120
25	3/4	3/4	200	7	6 3/4	2/3	160
30	1	1	250	8 3/4	8 1/2	3/4	180
40	1 1/3	1 1/3	300	10 1/2	10 1/4	1	240
50	1 3/4	1 2/3	350	12 1/4	12		
60	2	2	400	14	13 2/3		
70	2 1/2	2 1/3	450	15 3/4	15 1/3		
80	2 3/4	2 3/4	500	17 1/2	17		
90	3 1/4	3	1000	35	34		

note: figures are approximate.

note: figures are rounded to the nearest 1/4 or 1/3.

Dry Measures

g	UK/US oz	g	UK/US oz	US cups	g	UK/US oz
10	1/3	100	3 1/2	1 cup uncooked rice	200	7
15	1/2	125	4 1/3	1 cup flour	150	5 1/4
20	2/3	150	5 1/4	1 cup oats	90	3 1/4
25	3/4	200	7	1 cup butter	240	8 1/3
30	1	250	8 3/4	1 cup brown sugar	180	6 1/3
40	1 1/3	300	10 1/2	1 cup granulated sugar	200	7
50	1 3/4	350	12 1/4	1 cup caster sugar	220	7 2/3
60	2	400	14	1 cup icing sugar	100	3 1/2
70	2 1/2	450	15 3/4	1 cup cocoa powder	85	3
80	2 3/4	500	17 1/2	1 cup chopped nuts	150	5 1/4
90	3 1/4	1000	35	1 cup dried fruit	200	7

note: figures are rounded to the nearest 1/4 or 1/3.

note: figures are approximate.

Useful to know

1 UK pint = 20 UK fl. oz	16 oz = 1 lb	1 stick butter = 115 g
1 US pint = 16 US fl. oz	3 tsp = 1 Tbsp	1000 g = 1 kg
2 pints = 1 quart	16 Tbsp = 1 US cup	1000 ml = 1 L

Conversion Formulae

from	to	multiply by	from	to	multiply by
litre	UK pint	1.76	UK pint	litre	0.57
UK pint	US pint	1.20	US pint	UK pint	0.83
US pint	litre	0.47	litre	US pint	2.11
millilitre	UK fl. oz	0.035	UK fl. oz	millilitre	28.41
UK fl. oz	US fl. oz	0.96	US fl. oz	UK fl. oz	1.04
US fl. oz	millilitre	29.57	millilitre	US fl. oz	0.034
UK/US oz	grams	28.35	grams	UK/US oz	0.035

Temperature

°F	-4	32	68	104	140	176	212	248	284	320	356	392	428	464	500	536
°C	-20	0	20	40	60	80	100	120	140	160	180	200	220	240	260	280

°F = (°C x 9/5)+32 °C = (°F -32) x 5/9

Legend

fl. oz.	fluid ounces
g	grams
kg	kilograms
L	litres
lb	pounds
ml	millilitres
oz	ounces
Tbsp	tablespoons
tsp	teaspoons