

List of Baking Tools and Equipment

Here, we will go through the five main categories of baking tools that every baker should have at home or work.

❖ Measuring tools

- Measuring cup (used to measure the ingredients for a recipe, such as flour, sugar, and oil)
- Measuring spoon (use to measure and pour liquids, such as batter or dough)
- Weighing scale (used to measure weight)
- Measuring cups for liquid ingredients (measuring liquid ingredients)
- Timer (used in the kitchen to help control and time the baking process)

❖ Cutting tools

- Pastry wheel (used to help create long strips of dough)
- Biscuit and doughnut cutter (create the desired shape of the product)
- Kitchen shears (used to cut through the dough)
- Chopping board (used to cut and prepare food items for cooking or baking)
- Paring knife (used for small pieces cutting jobs)

❖ Mixing tools

- Mixing bowl (used for mixing, stirring, and aerating doughs)
- Wooden spoon (used for stirring and mixing)
- Rubber scraper (used to scrape sticky ingredients from pans and dishes)
- Electric and hand mixer (used to mix knead the dough, whip cream or mix batter)

- Rotary egg beater (used to whisk eggs for baking or for thickening)

❖ Preparatory tools

- Flour sifter (used to remove small bits of flour from food before cooking or baking)
- Grater (used to grate food)
- Pastry brush (used to spread batter or icing onto a baking surface)
- Spatula (used for mixing, spreading, lifting and turning food)
- Rolling pin (used to roll dough into thin sheets)
- Pastry cloth (used to prevent the dough from sticking)
- Pastry tips (used to give a decorative look and make the final product more presentable)
- Utility tray (used to carry, store and protect items while they are not in use)

❖ Baking pans (various type of pan depending on shape used for baking)

- Tube center pan
- Muffin pan
- Cake pans (round, square, rectangle, or heart-shaped)
- Jelly roll pan
- Bundt pan
- Custard cup
- Griddle pan
- Pop over pan
- Baking sheets

❖ Ovens

- Convection oven (is a type of electric oven that uses the forced air created by an electrically heated fan to circulate heat)
- Deck or Cabinet (wood-fired oven used for baking, roasting and grilling)
- Microwave Oven (that uses microwaves to cook food)
- Dutch oven (that has two legs and this type of oven are used in baking)

❖ Other baking equipment

- Bread toaster (used to toast bread)
- Double boiler (used to heat up ingredients over low heat without burning them)
- Cooling rack (used to cool and dry food)