

## EQUIPMENT

**ANGEL FOOD CAKE PAN:** This is a tube pan with little extensions on its rim so that when you cool the cake upside down, the pan can rest on them and the air can circulate better around the pan. You can make an angel food cake in a regular tube pan and cool the cake upside down by hanging it on a bottle.

**BAKING PANS:** In general, anything baked in a dark baking pan (as opposed to the light-colored aluminum pans) will bake faster. If using dark pans, drop the oven temperature down by 15°F or cut the baking time down by 5 to 10 minutes. If using glass pans, you'll have to add baking time. In general, it's wise to check your baked items in the oven sooner than later.

**BAKING SHEETS:** Home-style baking sheets come in lots of different sizes (as opposed to restaurant baking sheets, which are pretty standardized). They can have no sides (cookie sheets) or have a rim that runs around the outside, usually about 1 inch deep. In this book, if the rimmed type of pan is needed, the recipe will say so.

**BENCH SCRAPER:** A flat metal rectangle with a handle, a bench scraper is a tool used in baking to gently lift stuck dough off a surface. It also aids in cleanup when you need to "scrape" bits and pieces of food left behind on your work surface. Bench scrapers are also useful for gathering up and transporting small cut-up foods from a cutting board to a bowl.

**CAKE BOARDS:** Cardboard rounds used to support the bottom of a cake, typically the same diameter as the cake. Cake boards can be found in most craft and baking supply stores, or you can make your own by cutting out a round of sturdy cardboard.

**CAKE PANS:** Cake pans come in many sizes, but the important thing for the recipes in this book is that they be 2 inches deep. Note that if your pans are "nonstick," you still need to grease

them or line them (depending on what the recipe calls for), because nonstick does not stay nonstick for very long. See also “Baking pans,” above.

**CAKE RINGS:** Stainless steel rings, found in various diameters, for cutting cake layers and building layered desserts. Unlike a cake pan, a cake ring has no bottom. When used for building layered desserts, there needs to be a cake board placed on the bottom. Cake rings are mostly found in specialty kitchen or baking supply stores.

**CANNELLE MOLDS:** Small fluted cuplike molds, deeper than they are wide. They come in a range of sizes, with the biggest being a little over 2 inches. They are used to make a French pastry called *cannelé*. I prefer copper molds because they conduct heat well to create a better crust; the copper also “seasons” as you use them, creating an almost nonstick surface. You can also buy trays of silicone molds, which are less expensive, but they won’t give the pastries the same thick, dark crust—though the results will be just as delicious.

**COOKIE SCOOPS:** Like ice cream scoops, but smaller. Used to perfectly and consistently portion dough. They come in a range of sizes, from in the neighborhood of 1 tablespoon to 1/4 cup.

**DOUBLE BOILER:** There are two-part pots that are sold as double boilers, and some saucepans are sold with a double boiler insert. But in a restaurant kitchen, we always just make our own double boilers with a bowl set over a pot of simmering water. The heat and steam from the water heats the bottom of the bowl, melting or gently cooking whatever is in the bowl. When setting up a double boiler, make sure the bowl is the same diameter as or bigger than the top of the pot. Never choose a bowl that sits directly in the water, or else you run the risk of burning your food. And, of course, the bowl should be heatproof; a stainless steel bowl is ideal.

**DOUGH HOOK:** The hook attachment for the stand mixer is used to make dough, mostly bread. Its unique shape mechanically

kneads the dough to develop the gluten that gives the baked good its structure.

**NONSTICK SILICONE LINER:** I find this item to be indispensable in my kitchen, not only for baking but to use when rolling out dough on the counter. It works much the same as parchment paper, but can be washed and reused many times. Silpat is one brand name of nonstick liner.

**OFFSET SPATULA:** A metal spatula whose blade is bent, i.e., not in a straight line with the handle. Large offset spatulas are used for moving baked goods from one place to another. Small spatulas are used for frosting and decorating cakes.

**PADDLE ATTACHMENT:** Also known as the beater, this is the flat metal attachment for the stand mixer, mostly used for creaming ingredients.

**PARCHMENT PAPER:** Baking-grade paper made for high heat. To make the paper nonstick, it is coated with silicone.

**PASTRY BAGS:** Cone-shaped bags of either disposable plastic or reusable cloth, used for piping dough or decorating pastries. See "[Decorating with Icing](#)".

**PASTRY BRUSHES:** A kitchen-grade bristle brush, used for applying egg wash or melted butter to the top of dough, removing excess flour, and other pastry applications

**PASTRY TIPS:** Metal tips that fit into pastry bags, for piping dough and decorating. There are tons of different styles of pastry tips, but the two that are used the most in a restaurant kitchen are the plain (aka straight) tip and the star tip, in a variety of sizes. See "[Decorating with Icing](#)".

**PIZZELLE IRON:** Similar to a waffle iron, but with a round, more shallow etched pattern. Used to make thin Italian-style cookies of the same name.

**ROLLING PINS:** Although any sort of rolling pin gets the job done, I like to use a French-style rolling pin for rolling out dough. It is a single piece of wood with tapered ends, not handles. Using this type of pin gives me much more control over the rolling process.

**SPIDER:** A long-handled wire-mesh or slotted tool, typically used to lift food out of hot oil or boiling water

**SPRINGFORM PAN:** A pan with a removable bottom and pan sides that are released by undoing its clamp-style closure. Used for wet cakes, like cheesecake, that you wouldn't, or couldn't, invert out of a pan.

**STAND MIXER:** A countertop mixer that usually has a strong motor (as opposed to hand mixers). Typically comes with different mixing attachments. See whisk attachment, paddle attachment, and dough hook.

**THERMOMETERS:** The most important thermometer to have for this book is one that can read up to 400°F, for candy making and deep-frying. The same thermometer can be used for either operation. In fact, such thermometers are often sold as dual-purpose tools.

**WHISK ATTACHMENT:** Also known as the whip, a wire attachment for a stand mixer, used to incorporate air into ingredients.

**ZESTER:** The best tool for grating the zest of citrus fruits is a rasp-style Microplane zester/grater. Microplanes are really sharp, and it's easy to be sure that you only get the flavorful zest (the colored outer layer).