

Culinary Technique Blending Method for Cakes

The blending method is a culinary technique used for mixing cakes when the weight of the sugar is equal to or greater than the weight of the flour. This method is used for layer cakes, gingerbread, and many other cakes made in quantity.

1. Have all ingredients at room temperature.

2. Scale the ingredients.

Weigh the dry ingredients and measure the liquid ingredients.

3. Prepare the pans.

Vegetable oil spray can be used. Pans may be greased and floured or lined with parchment paper. Do not use oil as it will cause the cake to stick.

4. Blend the dry ingredients in a mixing bowl and mix on low speed for 1 minute.

Use the flat paddle.

5. Blend the liquid ingredients in a separate bowl.

Follow the recipe for the specific ingredients to be blended at this step. Most recipes have the oil or shortening mixed with the liquid ingredients.

6. Add half the liquid ingredients to the dry ingredients and blend.

Follow the recipe to know how long to blend the batter at this stage.

7. Add remaining liquid ingredients and mix for 1 minute on low speed, then 3 minutes on medium speed.

8. Weigh or measure the amount of cake batter for each pan.

The recipe will specify the type and size of pans and the weight of batter to be scaled per pan.

9. Bake according to the recipe.

Turn the fan off in a convection oven until the batter is set, about one-third to halfway through the baking time.

10. Cool in the pan for 15 minutes.

11. Continue with the recipe or freeze.

Cakes freeze well. In fact, freezing improves the taste of cakes made with mixes. Wrap airtight to freeze.

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