

BAKING WITH A THERMOMETER

BAKE IT 'TIL YOU MAKE IT

Taking the Guesswork Out of Baking

Baking is often called a science — and for good reason. While experience and intuition play a role, precision is what separates a good bake from a great one. Using a thermometer in the kitchen is one of the simplest ways to ensure consistency, accuracy, and perfectly baked results every single time.

When you rely on color or texture alone, you're essentially guessing whether your cake, bread, or pastry is done. Ovens can run hot or cool, ingredients vary, and even the pan you use can affect baking time. A thermometer eliminates that uncertainty. By measuring the internal temperature of your baked goods, you can confirm doneness with confidence — no more over baked muffins or gooey centers in your banana bread. A digital thermometer transforms baking from guesswork into a precise, repeatable process — the kind that leads to golden-brown perfection and that satisfying confidence of a job well done.

Gratitude. What's hitting a lil' sweeter right now.

On the Home Front

AUDREY: Cooler weather = more porch sitting with my family & dogs.

LINDSEY: Family Game Nights!

In our Community

BOTH: We we're invited to judge BBQ & Desserts at the Pecan Festival in our hometown. *don't tempt us with a good time*

At Birdy & Pretzels

AUDREY: Seeing our dream happen and people loving their crates!

LINDSEY: Creating a work environment that nurtures creativity and continuous growth.

Safe Internal Cooking Temps

temperatures are recommended

COOKING

Poultry : 165°F (74°C)

Ground beef, pork, lamb: 160°F (71°C)

Fresh beef, pork, veal, lamb (steaks, chops, roasts): 145°F (63°C) + 3 min rest

Ham: 145°F (63°C)

Fish/Shellfish *quality fish*: 135°F (57°C) + 5 min rest

Leftovers and Casseroles: 165°F (74°C)

Baked Potatoes: 205°F (96°C)

BAKED GOODS

Cakes: 205°F (96°C)

Quick Breads (Banana, Zucchini): 200°F (93°C)

Yeast Breads: 195°F (90°C)

Muffins: 205°F (96°C)

Brownie: 195°F (90°C)

Pies: 205°F (96°C)

Cheesecake: 155°F (68°C)



When Using Your Digital Thermometer

LOCATION, LOCATION, LOCATION,

Where you put the probe makes all the difference. Place the probe in the center of the thickest part of the food for both meats and baked goods. To get the most accurate reading, avoid touching bone, fat or the sides of the pan - this will give you a false reading. Remember to also give the temperature time to settle, most inaccuracies happen because users read the number too early. Make sure to hold the thermometer in place until the temperature stops rising, expect this to take between 2-6 seconds. For baked goods, don't rely on a single test point. Cakes, quick breads, and muffins can bake unevenly, so it's best to check multiple spots to ensure the interior is fully done. And for the most even results overall, don't forget to rotate your baked goods halfway through baking — a simple step that prevents hot spots from throwing off your perfect finish.

Made with Love,

Birdy & Pretzels