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Many are intimidated with baking and a lot of us are under the illusion that baking is a mammoth task with complicated techniques. But the truth is that when we use the right amount of ingredients and some simple techniques, baking is one of the easiest forms of cooking. By technique and ingredients, it doesn't mean following step-step instructions given in a cook book. These books can act as initial guidance for someone who is new to baking, but it need not be the bible whenever we bake.

The most important key for baking is to understand the ingredients. One has to know why a particular ingredient is used and for what purpose. We must have envied all those celebrity chefs who come on televisions. They bake with such ease and without any source of guidance, they make baking looking like the easiest thing in the world. That is when I realized that I made the mistake of following the cook books blindly and if I have to master my baking skills I have to look beyond the perfect recipes given in these books. So, I started analyzing why each ingredient is used in a recipe, what is its purpose, what it does to the dish, does a particular ingredient enhance the flavor or not. I started gaining more information on my Verizon FiOS Internet and interesting techniques by watching the various television programs, browsing through books and of course the most effective method of all: application through trial and error. So, it does not take an expensive course to gain knowledge. Television, internet and book are all that is required.

People give up easily when the food they bake does not come out perfectly. The same recipe would have been made excellently by a chef on television in no time at all. All of us are not born chefs; it takes time and patience to perfect baking. Think of it as an art rather than a technique. Remedy the mistakes that were done previously. When the cake comes out too dry, reduce the rising agent "baking soda the next time. If the tart base starts to crack up while baking, try working on the edges so that the same does not happen again.

The ingredients we use also vary from one brand to the other. A tea spoon of a particular brand of baking soda would have been sufficient for a cake but when a different brand is used for the same recipe, the result may vary. So to get the best results, one has to invest in quality ingredients. Do not use ingredients that are nearing the expiry date. When ingredients like yeast, baking soda are left open for a long time, they lose their rising power.

Another attractive feature about baking is decorating the end product which enables us to bring out our creative side. Again, decorating need not be complicated. Decorating is not all about fancy and frills. It can even be achieved with artistic arrangement and placement of the different elements of the dish.

Nowadays, basic baking can be finished in one or two steps. Earlier people used to take a lot of time for baking as everything has to be done manually from folding the ingredients to baking; now there are a lot of appliances that has made the process a simpler task. So, never think baking is a lengthy process.

So if you are intimidated with baking, the fun way to learn and enjoy is to bake along with your kids or friends. When there are glitches, it is always good to have people around who are in the same boat as you.

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