

# ALL ABOUT CAKES

CLUB: DOWN ON THE FARM  
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# GROCERY LIST FOR CAKE SUPPLIES

- THESE ARE A FEW ITEMS THAT YOU MIGHT WANT TO HAVE IN YOUR PANTRY IF YOU LIKE TO MAKE CAKES:

1. Flours
  - all-purpose
  - cake
  - self-rising
2. Baking Soda
3. Baking Powder
4. Salt
5. Sugars:
  - granulated
  - brown
  - powdered



# GROCERY LIST FOR CAKE SUPPLIES

6. Butter or Good Quality Margarine
7. Solid Shortening
8. Oils:
  - vegetable
  - canola
  - blends
9. Milk
  - fresh
  - buttermilk
  - evaporated
  - sweetened condensed
  - fresh cream
10. Eggs



# GROCERY LIST FOR CAKE SUPPLIES



## 11. Chocolates

- semi-sweet
- bittersweet
- unsweetened
- dark
- Dutch Processed Cocoa
- white
- German

## 12. Raw Nuts:

- pecans
- walnuts
- hazelnuts
- pine nuts
- almonds

# GROCERY LIST FOR CAKE SUPPLIES

## 12. Extracts

- Good quality -never imitation- vanilla
- lemon
- almond
- other

## 13. Spices:

- cinnamon (ground and sticks)
- nutmeg (ground and/or whole)
- ginger
- cardamom
- allspice
- cloves
- etc.



# Top 10 Baking Tools to Help Make the Perfect Cake

## 1. Round Cake Pans

Most recipes are written for the shiny metal pans. I also prefer using 8-inch pans to get a taller cake. Your cake maker needs at least 2 pans, but 3 is even better.



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## 2. Cooling Racks

Make sure to get one large enough to hold 2 cake layers or get 2 smaller racks.



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## 3. Cake Stand

Not only can you display your beautiful cakes, but you can put muffins, bagels, cookies and more right on your kitchen counter. There are even cake stands that can be used as a cake stand, a trifle/punch bowl and a chip-and-dip set. A cake stand can make any cake look gorgeous.





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## 4. Cake Decorating Tools

There are all types of decorating tools out there. Choose the one that is best for the baking abilities of your cake maker. A good beginners set would be the [25-piece set from Wilton](#). It comes with instructions and 4 different icing colors.



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## 5. Good Knives

Every kitchen needs a good set of knives like this paring knife. A long serrated knife is another good knife needed. It would be used to cut through a cake horizontally.



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## 6. Mixers

The ultimate mixer for anyone who bakes is, of course, a stand mixer. A stand mixer may not be for everyone. Not to worry though because there are plenty of great [hand mixers](#) out there.



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## 7. Wire Whisks

Before electric mixers cakes were mixed by hand. Every kitchen needs at least one [wire whip](#), and you can never have too many either. (The [OXO Good Grips](#) are the easiest on your wrist.



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## 8. Measuring Cups and Spoons

You absolutely must have measuring cups and spoons when baking. Don't forget to get the [glass measuring cups](#) too.



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## 9. Bundt Cake Pans

Everyone should own at least one [Bundt Cake Pan](#). Cakes come out easier and you can hang it on the wall.



# Top 10 Baking Tools to Help Make the Perfect Cake

## 10. Pure Vanilla Extract

Every cake baker needs a quality vanilla to go with their quality cakes. pure vanilla extracts from Mexico like [Diosa Vainilla](#) is preferred by most bakers. It has a full rich flavor.

