BAKING ESSENTIALS







How To Use This Checklist:

- 1. Print or save the checklist to your device.
- 2. Go through your kitchen and check off the items you already have.
- 3. Make a shopping list for any missing tools or ingredients.
- 4. Use the organization section to set up your baking zone.

BAKING TOOLS	PANTRY STAPLES
Stand mixer or hand mixer Mixing bowls (various sizes) Whisks Silicone spatulas Wooden spoons Measuring cups (dry and liquid) Measuring spoons Kitchen scale Rolling pin Baking sheets Muffin tin Cake pans (round, square, etc.) Loaf pan Pie dish Cooling racks Parchment paper Silicone baking mats Oven mitts Pastry brush DAIRY STAPLES	All-purpose flour Bread flour Cake flour Granulated sugar Brown sugar Powdered sugar Baking powder Baking soda Yeast (Active or Instant) FLAVOR STAPLES
	Cocoa powder Chocolate chips Vanilla extract Other flavorings (almond, citrus, etc.) Vegetable oil or coconut oil Spices (cinnamon, nutmeg, ginger, etc.) Nuts (almonds, walnuts, etc.) Dried fruits (raisins, cranberries, etc.) Sprinkles or decorative sugars
□ Butter (or vegan alternative)□ Eggs (or substitutes)□ Milk (or plant-based alternative)	

Clear, airtight containers (for dry ingredients) Labels and marker Shelf risers or dividers ☐ Hooks or racks for hanging tools Turntable for spices and extracts ☐ File organizer for baking pans Cleaning supplies (sponges, cloths, etc. BONUS TIPS FOR BEGINNER BAKERS Start with simple recipes Read the recipe thoroughly before starting Measure ingredients accurately Invest in quality tools Practice patience Learn basic techniques Keep your workspace clean Experiment and have fun! BOOK FOR ADDTIONAL READING The Art of Baking - The Ultimate Guide to Creating the Perfect Loaf by Racheal Lewis Notes: Visit Us: hello@whisknstyle.com

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ORGANIZATION SUPPLIES

WHISK N STYLE