



HIGH-ALTITUDE BAKING CHART

	WHAT MIGHT HAPPEN...	WHAT YOU CAN DO TO PREVENT IT.
 BREADS, QUICK	<i>Quick breads include banana bread, coffee cakes and gingerbread.</i> • May expand too much • Bread may partially collapse • Sticky or tacky to the touch • May have a dipped center	• Decrease baking soda or baking powder (1/8 to 1/4 tsp) • Decrease sugar (1 to 2 tbsp) • Decrease fat (2 tbsp to 1/4 cup) • Increase water (1 to 4 tbsp) • Increase flour (2 to 4 tbsp) • Increase oven temperature 15°F-25°F
 BREADS, YEAST	• May expand too much during rising • May have a drier texture • Bread may have large holes	• Decrease flour and/or increase liquid until dough is soft and elastic • Allow dough to rise only until double in size (rising time may be shorter) • Punch down (deflate) the dough and allow it to rise twice
 BARs & BROWNIES	• Overbaked sides, underbaked center • May have a sunken center • Greasy appearance or touch	• Decrease oven temperature by 25°F • Decrease oil (1 tbsp to 1/2 cup) • Increase flour (1 tbsp to 1/3 cup) • Increase water (1 tbsp to 1/3 cup) • Increase baking time (up to 10 minutes)
 CAKE, ANGEL FOOD	• Over-rising and spills over pan sides • Cake may have a coarse texture • Falls out of the pan when cooled upside down	• Decrease oil and/or sugar (1 tbsp to 1/3 cup) • Beat egg whites to soft-peak stage • Increase flour (1 tbsp to 1/3 cup) • Increase water (up to 1/3 cup) • Increase oven temperature by 25°F
 CAKE, LAYER & SHEET	• Too dry, crumbly, pasty or dense • May have a sunken center • Overbaked sides, underbaked center • Overly-moist layer at top or bottom • Cake "falls" (not enough structure)	• Decrease baking soda or baking powder (1/8 to 1/4 tsp) • Decrease liquid (1 to 4 tbsp) or add an extra egg to the batter • Increase flour (1 tbsp to 1/2 cup) • Increase baking time
 COOKIES	• Cookies have a drier texture • Cookies may spread too much • Cookies may brown too quickly • Cookies may be underdone	• Decrease butter or shortening (2 tbsp to 1/4 cup) if cookies spread too much • Decrease sugar slightly if cookies spread too much, 1 tbsp per cup • Increase liquid by 1 to 2 tbsp only if dough is too dry and cookies don't spread • Increase flour (starting with 1 or 2 tbsp) if cookies spread too much
 MUFFINS	<i>Muffins, biscuits and scones usually bake well at high-altitudes, but you may notice:</i> • May have a drier texture • Muffins don't rise properly and have flat tops that flow together • Overbaked exterior	• Decrease baking soda or baking powder (1/8 to 1/4 tsp) • Decrease sugar slightly if batter is too thin and flows out of muffin cups • Increase liquid by 1 to 2 tbsp if batter is too thick • Increase flour (starting with 1 tbsp) if batter is too thin and flows out of muffin cups • Increase baking time by 1 to 3 minutes
 PIE CRUST	<i>Pie crusts usually turn out well at high altitudes, but you might notice:</i> • Drier texture when forming	• Increase water slightly (starting with 1 tbsp increments) until dough holds together well and is flexible