

CAKE-MAKING FAULTS

Problem	Why the Cake Failed			
	<i>Rubbed in and creamed</i>	<i>Scones</i>	<i>Melting method (eg gingerbread)</i>	<i>Whisked</i>
Close texture	Too much liquid	Insufficient raising agent	Too high a proportion of treacle or syrup	Eggs and sugar not beaten enough
	Too little creaming of fat and sugar	Too heavy handling of dough		Fold flour using a metal spoon
	Over stirring of flour	Not enough liquid		
	Curdling of creamed mixture	Oven too cool		
Uneven texture	Over-stirring or uneven mixing		Insufficient beating-in of raising agent	
Dry, crumbly texture	Baked for too long in too slow oven		Insufficient liquid	
	Too much raising agent			
Cracking	Too hot an oven	Insufficient kneading or badly done	Baked in too high a shelf in oven	
	Too stiff a mixture	Badly handled when transferred to baking sheet	Too hot an oven	
	Too small a tin			
	Baked on too high a shelf in oven			
Fruit sinks	If washed, fruit must be dried in a low oven spread out on trays			
	Sticky glaze cherries—wash off syrup and toss in flour			
	Mixture must be quite stiff to hold flour			
	Using self-raising flour instead of plain flour			
Cake sinks	Too soft a mixture		Too much raising agent	
	Too much sugar			
	Too much raising agent			
	Too cool an oven so centre of cake doesn't rise			
	Too hot an oven when cake is removed before it is cooked			
	Too short a cooking time			
Dry fruit cake	Baking at too high a temperature		Too much raising agent	
	Too stiff a mixture			
Burnt fruit on outside	Too high a temperature			
	Greaseproof paper should be placed over surface if browning too quickly			
Under-cooked on top, burned underneath	Baking sheet too large for oven, no circulation of air. Needs to be a gap of 5 cm between sides of shelf and baking sheet			