



Zoe Ford's Field Guide to BBQ Baking

YOUR RECIPE FOR SUCCESS: MUST-READ DIRECTIONS FOR BAKING IN A GAS BBQ

STEP 1: PREPARE YOUR GAS BBQ

- Before preparing to bake, **read all of the directions here and in the recipe.** Email us at mail@zoefford.com with any questions.
- Your best results will be on a **3- or 4-burner gas BBQ** with a middle burner that can be turned off as needed.
- These baking mixes should only be used with a gas BBQ (**never** charcoal).
- Wipe down the interior walls, scrape down the cooking grate and empty the drip pan. Any lingering smells will affect the flavour of your baked items.
- If possible, use cookware dedicated to BBQ baking. We suggest thick, restaurant-quality bakeware (available at restaurant-supply retailers). **Do not** use your best pans, or coated or non-stick bakeware.
- Elevate your gas BBQ baking with the **Zoe Ford BBQ Baking Elevator Set!** Raise your baking pans, by placing them on this setup, to cook with indirect heat. Our kit includes all the tools to get you started: a cookie sheet, metal stand and oven thermometer. Alternatively, place a clean, uncoated, 3-4 inch tall cake pan, upside down, on a clean, uncoated baking tray set on the bbq grill plates; or use 3 or 4 clean, empty tin cans, labels removed. You will place your pans or baking trays on top of these cans to place your filling baking vessel mid BBQ for better heat circulation.

STEP 2: KNOW YOUR TEMPERATURES

- Follow the exact temperatures in the recipes.
- Prior to baking, preheat your gas BBQ on high heat, with lid closed, for at least 20 minutes.
- Learn how to maintain a steady temperature. Once your BBQ is preheated, turn the knobs slightly, and open and close the lid, as needed to reach the recipe baking temperature. Where do the knobs need to be to hold that temperature? All BBQs vary, so practice makes perfect!
- Use an (inexpensive) oven thermometer — we include one in our **Zoe Ford BBQ Baking Elevator Set** — unless you know your gas BBQ's built-in thermometer is accurate.
- When you need to open the lid, do it quickly, so a small drop in temperature won't matter much.
- For cookies and cinnamon rolls, test-bake one or two first, to avoid under- or over baking entire batches.

STEP 3: BAKE LIKE A PRO

- Use parchment paper where noted. **Do not** use waxed paper; it will melt. **Do not** use foil; it can vary the results.
- For even baking, make all your cookies, rolls and pancakes a consistent size.
- To prevent over baking, stay near the BBQ when your items are almost done.
- **Use your intuition!** Baking times vary widely from BBQ to BBQ — our suggested times can vary by 7 to 8 minutes — and baking in a gas BBQ requires some good old-fashioned intuition to know when an item is done or when it needs more time.
- If you run out of gas, are feeling unsure or do not have a gas BBQ, you can bake these in a regular oven! Head to **zoeford.com** for details.

Got questions? Email us at mail@zoeford.com.