

A BAKER'S GUIDE TO PANTRY PROBLEMS

A STOCKED PANTRY IS A NECESSITY FOR CHAMPIONSHIP BAKING,
SO THAT EVERYTHING IS READY TO GO WHEN YOU NEED IT.

HOW CAN I TELL IF MY BAKING SODA IS STILL FRESH?

Grab a pinch and add it to a small spoonful of vinegar. If it fizzes, it's good to go.



HOW CAN I TELL IF MY WHOLE-GRAIN FLOUR OR NUTS HAVE GONE BAD?

Give them the sniff test. You'll know if they smell off. Freeze them to maximize their shelf life.



THE LID ON MY MOLASSES JAR KEEPS GETTING STUCK CLOSED.

Wipe down the rim of your jar with a lightly oiled paper towel and it'll be easier to open in the future.



CAN I STILL USE A DRIED-OUT VANILLA BEAN?

To rehydrate dried vanilla beans, submerge them in warm water for about 10 minutes.



MY NUTMEG DOESN'T SEEM VERY FLAVORFUL.

For longer-lasting flavor, buy a whole nutmeg seed and grate it yourself on a fine rasp as needed.



MY HONEY HAS CRYSTALLIZED. WHAT SHOULD I DO?

Microwave the jar for 30 seconds, or carefully warm it in a pan of simmering water to soften the honey.



HOW OFTEN DO I NEED TO REPLACE MY SELF-RISING FLOUR?

Since it contains baking powder, self-rising flour doesn't last long and should be replaced every 6 months.



MY BAKING CHOCOLATE HAS A WHITE FILM ON IT. CAN I STILL USE IT?

This happens when sugar or fat separates from the chocolate. Flavor isn't affected, and it's still safe to cook with and eat.



HOW CAN I MAKE SURE MY DRY YEAST HASN'T EXPIRED?

Test it in warm water with a pinch of sugar before using it in a recipe. If it foams, it's still good to use.

