Cake Faults Guide

"Baking is a much less forgiving process than cooking. Your chicken dinner creation can be totally improvised, but your cake dessert cannot. While cake formulas and mixing methods should uniform, they're often not. This table is designed to help you diagnose your cake disappointments for adjustment and improvement next time." -Chef Todd Mohr

	FAULT	REMEDY
Poor Volume	**If your cake** DIDN'T RISE, **it could be because:** There's too little flour compared to liquid There's too much liquid compared to flour You have a weak leavening agent Your leavener was not activated	Add flour or reduce liquid Add liquid or reduce flour Increase leavener Increase acid to baking soda Start over with clean utensils
Uneven Shape	If your cake had an UNEVEN SHAPE, perhaps: You mixed it improperly, leaving flour pockets You spread the batter in the pan unevenly Your oven racks aren't level	Scrape mixer bowl often Pay more attention Level your pans Give plenty of room between cakes
Dark Crust	If the crust on your cake is TOO DARK: There's too much sugar in your formula There's too much egg yolk in a chiffon cake	Decrease sugar or increase all others Increase other liquids
Light Crust	If the crust on your cake is TOO LIGHT: There's too little sugar in your formula There's not enough egg yolk in a chiffon cake	Increase sugar or decrease all others Increase egg yolk
Burst or Cracked	If the crust on your cake has BURST OR CRACKED: There's too much flour in the formula The flour you used has too much protein There's not enough liquid in the formula	Decrease flour, increase liquids Use cake flour, not bread flour Increase liquids, decrease flour

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