

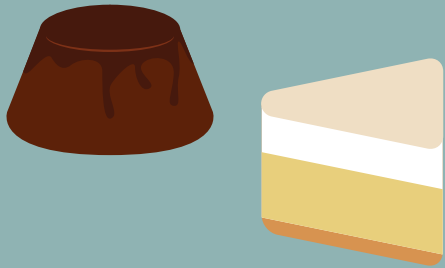
Bake it, Test it, Eat it!

Treat baking ingredients just like you would any raw ingredients. Check food temperature before eating to ensure it is safe. Follow these guidelines to ensure baked goods reach the correct internal temperature. Store food as soon as it cools to keep it fresh and safe.



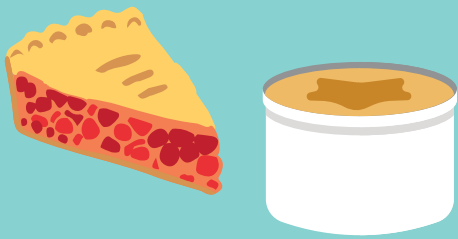
CHEESECAKE 150°

Cheesecakes should be removed when the internal temp reaches 150° from oven to avoid cracking.



MERINGUE PIES 160°

Meringue pies, quiche, bread pudding, baked custard and molten chocolate lava cakes need to be 160°.



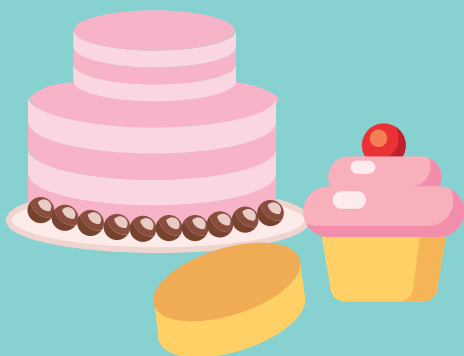
CUSTARD & PIES 170°

Custard pies, Crème brulee, fruit pies and flan all need to reach an internal temp of 170°.



SOFT ROLLS 190°

Yeast breads including soft rolls, doughnuts and croissants need to reach 190°.



CAKES 200°

Most cakes, cupcakes, quick breads, scones, biscuits and pecan pie need to be 200°.



CRUSTY BREADS 210°

Yeast breads including crusty French bread, Kaiser rolls and hot cross buns all need to reach 210°.