

MY FAVORITE KITCHEN TOOLS

Every Pastry Chef and Baker has a list of favorite kitchen tools. Coming from a professional kitchen, there are a few must-haves I believe should be found in every home kitchen. If you are new to baking, I recommend starting with the Must Haves and then move your way to the should-haves. The recommendations below are my personal recommendations and not sponsored.

MUST HAVES

FOOD SCALE

Measuring ingredients by weight is the most accurate way. You don't have to spend \$\$\$ on a scale. Mine was \$12 on Amazon.

STAND MIXER / HAND MIXER

Every baker must have a stand mixer or a hand mixer. Personally I lean towards Kitchen Aid but many swear by the Bakery Chef from Breville.

SHEET TRAYS

Invest in good sheet trays. I purchase mine from Webstaurant.com (13x18 for size). I also recommend the sheet trays from Nordic Ware.

PARCHMENT PAPER

Another "Must Have" are precut parchment paper sheets. I purchase mine from Webstaurant - 12" x 16" Half Size. You can also find them on Amazon.com

BAKING PANS

I recommend the following baking pans. Wilton and Nordic Ware are my go-to brands.

- 8 x 8 pan
- 9 x 13 pan
- 8" or 9" spring pan
- a set of 8" or 9" round cake pans
- a 12 cup muffin pan
- a 9" x 5" loaf pan

COOLING RACKS

Invest in a couple of non stick wire cooling racks. You can find them at Costco and clearly on Amazon.com. They seems to be always on sale.

OVEN THERMOMETER

Most ovens run either too hot or too cold. I invested in a \$5 Thermometer to keep an eye on my oven.

COOKIE SCOOPER

I love baking cookies so clearly I am a big fan of cookie scoopers. The two I use the most are #20 (large) and #40 (medium)

KNIFE & CUTTING BOARD

A good set of knives and cutting boards are must. Make sure you get your knives sharpened regularly. Invest in designated Pastry Cutting Boards.

WHISKS & TOOLS

A good heavy duty whisk along with some heat proof spatulas, spoons and off set knives are a must in every kitchen tool drawer.

Don't spend \$\$\$ on Pastry Brushes - a brush from your Hardware store works perfectly (make sure its NEW!!!)

SHOULD - COULDA - WOULD HAVE

KITCHEN TOWELS

Don't use your nice kitchen towels when you are busy baking. Grab some Kitchen Bar Towels from Amazon, Webstaurant or at Costco.

AN ASSORTMENT OF BOWLS

I have a set of stainless steel bowls as well as some microwave proof bowls. I prefer metal over glass (glass breaks so easily)

PIPING BAGS AND TIPS

Disposable piping bags will be your new BFF when making gluten free cream puffs or piping frosting. I have a few standard piping tips from Wilton - #804 and #864

FOOD PROCESSOR

A food processor is not a must have gadget to have but it does come in handy for making pie crust, pate a choux and other quick chopping/blending tasks. Make sure it can hold at least 6 cups or more.

MEASURING SPOONS

While you won't see me using cups, I do use measuring spoons for ingredients such as baking powder and seasonings.

ROLLING PIN

My go to rolling pin is a French marble rolling pin. But I have used a clean wine bottle before without any issues.

EXTRA STANDMIXER BOWLS

Want to make your life easier - invest in a second stand mixer bowl. I own 5....

SECRET CHOCOLATE STASH

Some days things go wrong.... that's when you need some chocolate to help you deal with things... Just saying.

FAVORITE PLACES TO SHOP

Like many other bloggers, I do have an Amazon Store where I share my favorite tools and deals.

MY AMAZON STORE FRONT

Another great place to check for baking essentials, like cake pans, are craft stores - there are always coupons floating around for those stores.