When are Baked Goods Done?

In baking, there are many visual clues to test if a product is done. This includes lightly touching a cake surface, a golden brown color on breads, or inserting a toothpick in a quick bread to see if it is still sticky.

Another way to test for doneness is by checking the internal temperature using a food thermometer. By practicing a recipe, you can determine with temperature how long it takes to bake a product. Then, make note of that time in the recipe for future reference.

Here are some suggested temperatures for some baked goods:

- Layer cakes - 205-210°F
- Pound cake - 210°F
- Jelly roll cakes - 190-195°F
- Muffins - 210°F
- Quick bread - 210°F
- Yeast bread - 195-210°F
- Bundt cake - 212°F
- Yeast rolls - 190-195°F

Remember, these are suggestions. It is still important to use visual clues to determine if a product is done. And of course...practice, practice, practice!

Sources:

American Institute of Baking
King Arthur’s Baker’s Companion, The All-Purpose Baking Cookbook
Baking Illustrated, by Cook’s Illustrated
I’m Just Here for More Food, by Alton Brown

Karen Blakeslee, M.S.
April 2017

Kansas State University Agricultural Experiment Station and Cooperative Extension Service, Manhattan, Kansas

It is the policy of Kansas State University Agricultural Experiment Station and Cooperative Extension Service that all persons shall have equal opportunity and access to its educational programs, service, activities, and materials without regard to race, color, religion, national origin, sex, age, or disability. Kansas State University is an equal opportunity organization. These materials may be available in alternative formats.

Issued in furtherance of Cooperative Extension Work, acts of May 8 and June 30, 1914, as amended. Kansas State University, County Extension Councils, Extension Districts, and United States Department of Agriculture Cooperating, John D. Floros, Director.