

BAKING HACKS

cheat sheet



melting & dipping

- Add ½ tsp coconut oil to candy melts to fix clumps.
- Use a fork for easy dipping—tap off the extra.
- Chill treats 5-10 min before dipping for better coating.
- Use a warm spoon to smooth out melted chocolate.



dough & baking

- Chill sticky dough 10-15 min before shaping.
- Roll dough with powdered sugar or cocoa, not flour.
- Spray your hands with nonstick spray when shaping.
- Dip cookie cutters in powdered sugar for clean shapes.
- Use parchment to line pans and decorating surfaces.
- Add butter or spray under parchment to hold it in place.
- Pre-measure ingredients—set up a baking station.



decorating

- Toss marshmallows into hard brown sugar to soften.
- Add warm milk or corn syrup to loosen stiff frosting.
- Add powdered sugar to thicken runny frosting.
- Store candy melts with desiccant packs to keep dry.
- Use tweezers to place tiny candy or sprinkle details.



sweet fixes+extras

- Use muffin tins to sort and access sprinkles fast.
- Use zip-top bags as no-fuss piping bags.
- Use a clean brush to sweep off excess sprinkles.
- Use toothpicks for tiny clean-ups and touch-ups.
- Food markers only work on dry surfaces!