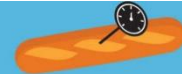


Baked Goods Internal Doneness Temperatures



Maximize quality and confirm products are fully baked by reaching these at-center temperatures:

DING! When oven timer indicates product is done, take an internal temperature at the center of the product.

150°F



Cheesecakes
(Remove from oven at 150°F to avoid cracking; temperature should rise to 160°F as it cools)

160°F



Quiche
Meringue pies
Bread pudding
Baked custard
Clafouti
Molten chocolate cakes

165°F



Stuffing & casseroles
Leftovers
Chocolate cream pie
Meat-, cheese- or poultry-filled breads
(Empanadas, pot pies, pasties, calzones, bierocks)

170°-175°F



Custard pies
Fruit pies
Flan
Crème brûlée

190°-210°F



Yeast breads
(Soft rolls 190°F
Crusty bread 210°F)

200°-209°F



Most cakes
(Pound cake 210°F)
Cupcakes
Quick breads
Scones
Biscuits
Pecan pie

After baking: Cool product on wire rack. Wash hands before handling products. Refrigerate egg-rich, cream- or meat-filled baked goods within two hours of baking. Yeast breads are best stored at room temperature or frozen if not eaten in one day.



6 Simple Baking Food Safety Steps

Find a complete **Baking Food Safety Checklist** on the back.

- 1 STORE** raw flour, baking mixes, dough and eggs separately from ready-to-eat foods.
- 2 BEFORE BAKING**, tie back long hair, clean counters, assemble ingredients and equipment, wash hands, and apron-up.
- 3 KEEP SEPARATE** the measuring, mixing and handling of unbaked batter or dough from cooling, serving and packaging of baked products.
- 4 TEST** baked products with wooden toothpick or cake tester and food thermometer at center to ensure products are completely baked.
- 5 CLEAN** tools, work surfaces and equipment with hot, soapy water or in dishwasher.
- 6 WASH HANDS** before you taste, serve or package baked goods.

Charts Courtesy of HomeBaking.org