

HIGH ALTITUDE BAKING

Since atmospheric pressure decreases as altitude increases, the requirement for baking soda also decreases. Bakery mixes are formulated for use at sea level air pressure. A reduction in the soda content of mixes at higher altitudes is easily accomplished with mixes containing a separate soda packet. If the soda packet is not labeled with instructions for the amount of soda to be used at different altitudes, use the following as a guide:

2000 feet–use 80% ($\frac{4}{5}$ of package)
 4000 feet–use 66% ($\frac{2}{3}$ of package)
 6000 feet–use 50% ($\frac{1}{2}$ of package)
 8000 feet–use 33% ($\frac{1}{3}$ of package)

When preparing cakes, hot breads, and drop cookies from basic ingredients at high altitudes, quantities of leavening

agents may be adjusted as specified in the table on the back of this card.

Cakes have a tendency to stick to pans at higher altitudes; therefore the pans should be greased and dusted more heavily than those used at sea level.

Oven temperatures should be increased 25°F. at elevations of 3500 feet or more. The baking time is generally the same as at sea level; however, care should be taken to avoid overbaking since evaporation rate increases at higher altitudes.

Baking powder or baking soda in recipes for cakes, hot breads, and drop cookies prepared at higher altitudes should be decreased as shown on back of this card.

G-G. DESSERTS (CAKES AND FROSTINGS) No. 7

Amount Basic Recipe	Amounts to be Used at Higher Altitudes			
	2000 feet	4000 feet	6000 feet	8000 feet
1 tbsp	$2\frac{1}{2}$ tsp	2 tsp	$1\frac{2}{3}$ tsp	1 tsp
$1\frac{2}{3}$ tbsp	$1\frac{2}{3}$ tbsp	$1\frac{1}{3}$ tbsp	1 tbsp	2 tsp
2 tbsp	$1\frac{2}{3}$ tbsp	$1\frac{1}{3}$ tbsp	$3\frac{1}{3}$ tsp	$2\frac{1}{2}$ tsp
$2\frac{1}{3}$ tbsp	2 tbsp	$1\frac{2}{3}$ tbsp	$1\frac{1}{3}$ tbsp	$2\frac{2}{3}$ tsp
$3\frac{2}{3}$ tbsp	3 tbsp	$2\frac{2}{3}$ tbsp	2 tbsp	$1\frac{1}{3}$ tbsp
$\frac{1}{4}$ cup	$3\frac{1}{3}$ tbsp	$2\frac{2}{3}$ tbsp	$2\frac{1}{3}$ tbsp	$1\frac{2}{3}$ tbsp
$4\frac{2}{3}$ tbsp	$3\frac{2}{3}$ tbsp	3 tbsp	$2\frac{2}{3}$ tbsp	$1\frac{2}{3}$ tbsp
$5\frac{2}{3}$ tbsp	$4\frac{2}{3}$ tbsp	$3\frac{2}{3}$ tbsp	3 tbsp	$2\frac{1}{3}$ tbsp
$6\frac{2}{3}$ tbsp	$5\frac{2}{3}$ tbsp	$4\frac{2}{3}$ tbsp	$3\frac{2}{3}$ tbsp	$2\frac{2}{3}$ tbsp
$\frac{1}{2}$ cup	$6\frac{2}{3}$ tbsp	$5\frac{2}{3}$ tbsp	$4\frac{1}{3}$ tbsp	$3\frac{1}{3}$ tbsp
$8\frac{2}{3}$ tbsp	$7\frac{1}{3}$ tbsp	6 tbsp	$4\frac{2}{3}$ tbsp	$3\frac{1}{3}$ tbsp
9 tbsp	$7\frac{2}{3}$ tbsp	$6\frac{1}{3}$ tbsp	5 tbsp	$3\frac{2}{3}$ tbsp
11 tbsp	$9\frac{1}{3}$ tbsp	$7\frac{2}{3}$ tbsp	6 tbsp	$4\frac{1}{3}$ tbsp
$\frac{3}{4}$ cup	$\frac{5}{8}$ cup	$\frac{1}{3}$ cup	$6\frac{2}{3}$ tbsp	5 tbsp
1 cup	$\frac{7}{8}$ cup	$1\frac{1}{3}$ cup	$8\frac{2}{3}$ tbsp	$6\frac{1}{3}$ tbsp
$1\frac{1}{2}$ cups	$1\frac{1}{4}$ cups	1 cup	$13\frac{1}{3}$ tbsp	$\frac{5}{8}$ cup