

GENERAL OVEN CHART

Very Slow Oven	250 to 300°
Slow Oven	300 to 325°
Moderate Oven	325 to 375°
Medium Hot Oven	375 to 400°
Hot Oven	400 to 450°
Very Hot Oven	450 to 500°

BREADS		
Baking Powder Biscuits	400°	12 - 15 min.
Muffins	400° - 425°	25 - 35 min.
Quick Breads	350° - 375°	25 - 35 min.
Yeasty Breads	375° - 400°	45 - 60 min.
Yeast Rolls	400°	15 - 20 min.

CAKES		
Butter Loaf Cakes	350°	45 - 60 min.
Butter Layer Cakes	350° - 375°	25 - 35 min.
Cupcakes	375°	20 - 23 min.
Chiffon Cakes	325°	60 min.
Sponge Cakes	325°	60 min.
Angel Food Cakes	325°	60 min.

COOKIES		
Bar Cookies	350°	25 - 30 min.
Drop Cookies	350° - 375°	18 - 25 min.
Rolled Refrigerator Cookies	350° - 400°	8 - 12 min.

PASTRY		
Meringue	350°	12 - 20 min.
Pie Shells	450°	12 - 15 min.
Filled Pies	450°	8 - 12 min.
	lower to 350°	

"Culinary Creations and Wonders"

The St. Lucie Council of Catholic Women, Port St. Lucie FL