

GUIDE TO KNOWING YOUR OVEN

FAHRENHEIT	CELSIUS	GAS MARK	
500°F	260°C	10	Extremely hot oven - pizza
475°F	245°C	9	Very hot - flatbread - pizza
450°F	230°C	8	Very hot - some bread
425°F	220°C	7	Hot - good for yeast bread
400°F	200°C	6	Roasting oven - hot - some bread, some pastry
375°F	190°C	5	Moderately hot oven - some cookies, pastries and bread
350°F	180°C	4	Moderate - good baking temperature - cakes, pastry
325°F	165°C	3	Warm oven - good for baked custards and delicate bakes
300°F	150°C	2	Gentle heat - good for steamed puddings
275°F	135°C	1	Cool oven - good for meringue, pavlova
250°F	120°C	½	Slow and low - drying - dehydrating fruit, vegetables
225°F	110°C	¼	Very low slow oven - drying - herbs, vanilla pods, citrus peel



Baking with a fan : the general rule for using the fan is to set the oven temperature 25°F (15°C) lower than what the recipe calls for using in a regular oven. Even then, don't go strictly by cooking time, as ovens vary; rather, be sure to check on your food regularly to see how fast it is cooking.

***Most domestic ovens often don't exceed 500°F (260°C)**

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