



Chef Todd's Doneness Cooking Chart

Note ; American Standard Measurement Fahrenheit

Note : World Standard Measurement Celsius & Centigrade Metric

Baked Goods Internal Temperature Chart:

	Internal Description	Internal Core Temperature	
<p>Breads</p> <p>Quick Breads (Breads, Muffins and Cornbread)</p> <p>Yeast Breads</p> <p>Soft Breads/Dinner Rolls</p> <p>Sourdough Breads</p> <p>Cinnamon Rolls</p> <p>Water temperature to add yeast</p>	<p>200 degrees F. 93 degrees C.</p> <p>200 to 210 degrees F. 93 to 99 degrees C.</p> <p>180 to 190 degrees F. 82 to 88 degrees C.</p> <p>200 to 210 degrees F. 93 to 99 degrees C.</p> <p>190 to 200 degrees F. 87 to 93 degrees C.</p> <p>105 to 115 degrees F. 41 to 46 degrees C.</p>	<p>Insert the thermometer from the side of the bread. If the bread is in a loaf pan, insert it just above the edge of the pan directing it at a downward angle.</p>	
<p>Cakes - Cupcakes</p> <p>Carrot Cake</p>	<p>205 to 209 degrees F. 93 to 98 degrees C.</p> <p>205 to 209 degrees F.</p>	<p>Insert thermometer in the center of the cake.</p> <p>Remember: The cooking process continues even after you remove the cake out of the oven. As the</p>	

<p>Clafouti (with fruit)</p> <p>Devil's Food Cake - Red Velvet Cake</p> <p>Molten Chocolate Cakes</p> <p>Pound Cake</p> <p>Tres Leches Cake, Three-Milk Cake</p> <p>Upside-Down Cakes</p>	<p>93 to 98 degrees C.</p> <p>160 degrees F. 71 degrees C.</p> <p>205 degrees F. 93 degrees C.</p> <p>160 degrees F. 71 degrees C.</p> <p>210 to 212 degrees F. 99 to 100 degrees C.</p> <p>200 degrees F. 93 degrees C.</p> <p>190 to 200 degrees F 88 to 93 degrees C</p>	<p>cake cools, the residual heat on the surface slowly penetrates to the middle.</p>	
<p>Cheesecakes</p>	<p>150 degrees F. 65 degrees C.</p>	<p>When the internal temperature of a cheesecake rises beyond 160 degrees F. while baking, it will always crack. To prevent this from happening, Take it out of the oven when the cheesecake reaches <u>150 degrees F.</u> at the center to avoid over baking. Cook in water bath to help expansion of cheese cake</p>	
<p>Pies</p> <p>Chocolate Cream Pie</p> <p>Custard Pie - Cream Pies</p> <p>Fruit Pies (Blueberry, Blackberry, etc.)</p>	<p>165 degrees F. 74 degrees C.</p> <p>170 to 175 degrees F. 76 to 79 degrees C.</p> <p>175 degrees F. 79 degrees C.</p> <p>200 degrees F.</p>	<p>Insert thermometer a couple inches in from the edge of the pie.</p> <p>Then Insert thermometer in the centers. Begin checking temperature about 5 minutes before recommended time.</p>	

<p>Pecan Pie</p> <p>Pumpkin Pie</p> <p>Sweet Potato Pie</p> <p>Meringue Pies</p>	<p>93 degrees C.</p> <p>175 degrees F. 79 degrees C.</p> <p>175 degrees F. 79 degrees C.</p> <p>160 to 165 degrees F. 71 to 74 degrees C.</p>	
<p>Puddings and Custards:</p> <p>Bread Pudding</p> <p>Creme Brulee</p> <p>Baked Custard (Old Fashion)</p> <p>Flan</p>	<p>160 degrees F. 71 degrees C.</p> <p>175 degrees F. 79 degrees C.</p> <p>160 degrees F. 71 degrees C.</p> <p>175 degrees F. 79 degrees C.</p>	<p>Insert thermometer in the centers. Begin checking temperature about 5 minutes before recommended time.</p> <p>Insert thermometer in the centers. Begin checking temperature about 5 minutes before recommended time.</p>